UNITED STATES DEPARTMENT OF AGRICULTURE
AGRICULTURAL RESEARCH SERVICE
SOUTHERN UTILIZATION RESEARCH BRANCH

CANDY BIBLIOGRAPHY

(JANUARY 1944 TO JULY 1954)

Compiled by

Helen M. Robinson

Southern Utilization Research Branch

and

Dorothy B. Skau

New Orleans Branch
United States Department of Agriculture Library

1955

SOUTHERN REGIONAL RESEARCH LABORATORY
2100 ROBERT E. LEE BOULEVARD
NEW ORLEANS, LOUISIANA

This bibliography covers significant references in Candy Journals for the years 1944 to July 1954. Also included are a few references from earlier years and some references from other journals on chemical methods or theories applicable to the candy field. The 1466 references in the bibliography have been completely indexed in the subject index that follows the citations. The candy journals listed below have been covered:

Candy Industry June 1949 - June 1954	Can. Ind.
Confectioner 1944 - June 1954	Conf.
Confectioners' Journal 1950 - June 1954	Conf. J.
Manufacturing Confectioner 1947 - June 1954	Man. Conf.
Western Confectioner 1945 - June 1954	W. Conf.

Abstracting journals covered include:

Chemical Abstracts	1944 - June 1954	CA
Bibliography of Agriculture	1944 - June 1954	BA

The citations are arranged alphabetically according to author then chronologically under each author. Anonymous articles are listed first.

ACKNOWLEDGMENT:

The authors express grateful appreciation to Mr. Philip P. Gott, National Confectioners' Association, and to Mr. James A. King, Nulomoline Division of the American Molasses Company for their interest, encouragement and helpful suggestions.

LIST OF ABBREVIATIONS

AACT	American Association of Candy Technologists
AMA	American Manufacturers' Association
AMCC	American Manufacturers of Confectionery and Chocolate
ARC	Association Retail Confectioners
Anon.	Anonymous
BHA	Butylated Hydroxyanisole
cts.	Cents
cwt.	Cubic weight
ERRL	Eastern Regional Research Laboratory
FDA	Food and Drug Administration
FTC	Fair Trade Committee
LACSC	Los Angeles Candy Salesmen's Club
MC	Manufacturing Confectioner
NATD	National Association of Tobacco Distributors
NCA	National Confectioners' Association
NCWA	National Candy Wholesalers Association
NDGA	Nordihydroguaiaretic Acid
NEMCA	New England Manufacturing Confectioners' Association
PMCA	Pennsylvania Manufacturing Confectioners' Association
pp.	Pages
pptn.	Precipitation
QM	Quartermaster Food and Container Institute
soln.	Solution
SRRL	Southern Regional Research Laboratory
USDA	United States Department of Agriculture
vs.	Versus
WCC	Western Confectioners' Conference
wts.	Weights

GENERAL REFERENCE BOOKS

Jordan, Stroud
Confectionery Problems.
Chicago, Ill., National Confectioners' Association, 1930.

Jordan, Stroud, and Langwill, Kathryn E.
Confectionery Analysis and Composition.
Chicago, Ill., Manufacturing Confectioner, 1946.

Leighton, Alfred E.
A Textbook on Candy Making.
Oak Park, Ill., Manufacturing Confectioner Publishing Company, 1952.

Richmond, Walter L.
Choice Confections; Manufacturing Methods and Formulas.
Oak Park, Ill., Manufacturing Confectioner Publishing Company, 1954.

Richmond, Walter L.
Candy Production; Methods and Formulas.
Chicago, Ill., Manufacturing Confectioner Publishing Company, 1948.

Williams, C. Trevor
Chocolate and Confectionery. Second Edition.
London, Leonard Hill, 1953.

Anonymous

1. COMPLETE PROGRAM 71st ANNUAL NCA CONVENTION. Can. Ind. 19 (256): 8, 32. June 1, 1954.

2. NEED INDUSTRY SUPPORT RESEARCH FOR CANDY PROGRESS. Can. Ind. 19 (256): 11, 63. June 1, 1954.
   Discussion of Candy Industry Technology Panel, on subject "Is the Candy Industry ready for an American Institute of Candy Making or a similar Research and Development Program?"

3. CANDY EXECUTIVES REVIEW TEN YEARS. Can. Ind. 19 (256): 15, 24. June 1, 1954.

4. COST IS HOLDING BACK USE OF INTERPACK TYPE OF CANDY PACKAGE. Can. Ind. 19 (256): 39, 71. June 1, 1954.
   Discussion of Candy Industry Packaging Panel.

5. HIGHLIGHTS OF CANDY CONVENTION TALKS AT CHICAGO. Can. Ind. 19 (258): 11. June 29, 1954.
   The 71st Annual Convention of the National Confectioners' Association Report with Speeches.

7. LOW DEW POINT AIR CONDITIONING STOPS SWEATING OF CANDY ENROBING. Conf. 39 (2): 7, 8. June, 1954.
   Kroeger Companies Manufacturing Plant new Equipment and Procedures.

8. PROGRAM 71st ANNUAL CONVENTION NCA. Conf. 39 (2): 4, 29. June, 1954.

9. LOUIS HEIDELBERGER, FOUNDER OF PHILADELPHIA FIRM DIES. Conf. 39 (2): 31. June, 1954.

10. PROCEEDINGS OF THE EIGHTH PMCA PRODUCTION CONFERENCE. Man. Conf. 34 (6): 30-34. June, 1954.
    The first production conference on the Franklin and Marshall Campus at Lancaster drew a record attendance.

11. PMCA PANEL - BULK CONVEYING SYSTEMS ARE PROFIT SAVERS. Can. Ind. 19 (255): 5. May 18, 1954.
    Production Conference Talk.

12. VERSATILE COCOA MILL ADAPTS TO HARD FAT COATING PRODUCTION. Can. Ind. 19 (255): 12, 14. May 18, 1954.
    With current high prices of candy ingredients, candy manufacturers can make their production dollars go farther by using machines which provide wider versatility. Operational features of one such machine, the Bramley Mill, are described.

13. EXPERTS DISCUSS TODAY'S CHOCOLATE, TOMORROW'S CANDY. Can. Ind. 19 (255): 20. May 18, 1954.
    Production Panel Conference.

14. USING ALMONDS IN CREATING NEW POPULAR NONCHOCOLATE CANDIES. Can. Ind. 19 (254): 15, 33. May 4, 1954.
    Almond caramel rolls and almond jelly.

16. PEANUTS NOT BUTTER TURN PEANUT BRITTLE RANCID. Can. Ind. 19 (254): 70. May 4, 1954.
    Oil in the peanuts develops rancidity after being stored for two and one half months at room temperature. Antioxidants prove of no value.

Anonymous--Continued

17. RUSSELL STOVER OF CANDY AND ESKIMO PIE FAME DIES. Conf. 39 (1): 18. May, 1954.
Obituary.

18. J. J. ALIKONIS TO RECEIVE STROUD JORDAN AWARD. Conf. J. 80 (952): 24-25. May, 1954.

19. J. C. HALEY. Conf. J. 80 (952): 31. May, 1954.
Obituary.

20. NCA CONVENTION AND EXHIBITION. Man. Conf. 34 (5): 13, 14. May, 1954.
Convention in Chicago, June 6 - 10, Theme is Planning for Profit.

21. STROUD JORDAN AWARD. Man. Conf. 34 (5): 14. May, 1954.
Award made to Justin Alikonis, Director of Research of the Paul F. Beich Co.

22. THE CARLSON CHERRY DIPPER. Man. Conf. 34 (5): 31. May, 1954.
Description of new equipment.

23. J. C. HALEY. Man. Conf. 34 (5): 35. May, 1954.
Obituary.

24. FDA DECLARES THREE FOOD COLORS AS HARMFUL. Conf. J. 80 (951): 22, 24-25. Apr. 1954.
Proposal to ban the use in foods and also perhaps in drugs and cosmetics of Fd and C Red No. 32, Orange No. 1, and Orange No. 2. All coal tar dyes are now up for hearing and consideration.

25. TRY RAISINS FOR NEWER CANDY IDEAS. Man. Conf. 34 (4): 11, 13, 15, 17-18. Apr. 1954.
This is the first article in a series of ideas for new confections. One of the prime causes of the stagnant per capita consumption figure in recent years is the definite lack of new candy offered to consumers.

26. PANEL FAIR RETURNS WILL ENCOURAGE JOBBERS TO PROMOTE. Can. Ind. 19 (251): 18, 48. Mar. 23, 1954.
Candy Industry Marketing Panel discusses subject.

27. PRODUCTION CONFERENCE. Conf. 38 (11): 7, 20. Mar. 1954.
Program PMCA 8th Annual Conference.

28. WHAT TO DO ABOUT CHOCOLATE AROUSES INDUSTRY. Conf. J. 80 (950): 29-30. Mar. 1954.
High prices make discussion of possible substitutes necessary.

29. SCIENCE BATTLES OPINION ON CANDY'S ROLE IN TOOTH DECAY. Can. Ind. 20 (248): 10. Feb. 9, 1954.
Science has come up with the idea that teeth begin to decay because they get soft from lack of minerals. The investigation conducted by the National Institutes of Dental Research, Bethesda, Md., was one of the most extensive investigations of healthy and diseased teeth ever undertaken. In Norway there is much agitation at present against candy for children. The campaign against candy for children has hit all time high. Lost in the storm was the calm voice of the head of Oslo's Municipal Dental Service who pointed out that some children had perfect teeth no matter what they ate - candy included, while others who took every precaution short of not eating it at all still went around with holes in their teeth.

Anonymous--Continued

30. COCOANUT CREAM BARS HAVE LOW SHELF-LIFE, BUT ROLLS LAST. Can. Ind. 19 (248): 26, 33. Feb. 9, 1954.
In this the second of a Series of three articles of shelf-life of candy under various temperatures and storage conditions the stability of individual candies is discussed. The Series is adapted from a report issued by the Quartermaster Food and Container Institute for the Armed Forces, Chicago.

31. MOST BASIC AFFECT OF SUCCESSFUL CANDY BOX IS UNITY OF DESIGN. Can. Ind. 19 (249): 15, 18. Feb. 23, 1954.
Discussion of Candy Industry Packaging Panel.

32. CANDIED VIEWS - PROFILE OF A CANDY MAN. Can. Ind. 19 (249): 35. Feb. 23, 1954.
Jack Phelan, the Euclid Candy Co. of California, Inc. in San Francisco.

33. BALANCE OF MOISTURE IN CANDIES IS KEY TO LONGER SHELF-LIFE. Can. Ind. 19 (249): 45. Feb. 23, 1954.
Shelf-life of candy studied under various temperature and storage conditions. The work was reported by the Quartermaster Food and Container Institute for the Armed Forces in Chicago.

34. WHAT MANUFACTURERS SAY ABOUT COCOA CRISIS. Conf. 38 (10): 5-6, 26. Feb. 1954.
How will you meet the problem of increased costs due to boost in cocoa bean prices. Answers by Schnering, Curtiss Candy Co.; Scully of Williams Candy Co.; Hanscom of Walter Johnson Co.; Beich of Paul F. Beich Co.; Ziegler, George Ziegler Co.; Foster of Sperry Candy Co.; and Mandal of Calico Candy Co.

35. THE AMA PACKAGING EXHIBITION. Man. Conf. 34 (2): 47, Feb. 1954.
The 23rd Exhibition held at Atlantic City, N. J. Apr. 5-8, 1954.

36. SUGAR SUBSTITUTES A RUN-DOWN OF STATE REGULATIONS. Can. Ind. 19 (246): 6, 27. Jan. 12, 1954.
In the December 29th issue David Regosin, a member of the New York Bar, discussed the legal aspects of producing low calorie ingredients in candy bars. This is a compilation summarizing the requirements of most states regarding the usage of sucaryl and other nonsugar substitutes.

37. SUGAR SUBSTITUTES - A REVIEW OF DIFFERENCES IN STATE LAWS. PART II. Can. Ind. 19 (247): 5, 11, Jan. 26, 1954.
This concluding article on sugar substitutes and state laws completes a three part series on the use of nonnutrient sweeteners in candy which was described.

38. CANDY SHELF-LIFE STUDY IN TIME, TEMPERATURE, HUMIDITY. Can. Ind. 19 (247): 16. Jan. 26, 1954.
Shelf-life of candy under various temperature and storage conditions is one of the prime concerns of the quality candy manufacture. Research results on this subject are adapted from a report issued by the Quartermaster Food and Container Institute for the Armed Forces, Chicago.

39. SUGAR INDUSTRY LAUNCHES EDUCATIONAL CAMPAIGN. Conf. 38 (9): 6-7. Jan. 1954.
What makes people fat?

40. SUGAR QUOTA SET FOR 1954. Conf. J. 80 (948): 9. Jan. 1954.

Anonymous--Continued

41. A DIRECTORY OF FOREIGN EQUIPMENT MANUFACTURERS WITH THEIR U. S. AGENTS. Man. Conf. 34 (1): 22, 26, 28, 30-34. Jan. 1954.

42. BATCH ROLLER HEATER. Man. Conf. 34 (1): 38-40. Jan. 1954.
The old way of heating candy on a batch roller with an open gas flame which heated the operator and the room more than the candy vs. the new way using an electric radiant heating element that throws 90% of the heat onto the candy for more comfortable working conditions.

43. LOVE FOR CONFECTIONERY ART MAKES NEW CANDY EVERY SIXTY DAYS. Can. Ind. 19 (244): 9, 29. Dec. 15, 1953.
A new confection put on the market every two months at Damon Candies, Inc., Cleveland.

44. COATES INTRODUCES LATEST KETTLE. Can. Ind. 19 (244): 19. Dec. 15, 1953.
This kettle is said to have 27 different heat combinations.

45. CANDIED VIEWS - A PROFILE OF A CANDY MAN. Can. Ind. 19 (244): 28. Dec. 15, 1953.
Describes Philip Janna, A. Z. Candy Manufacturing Co. of Detroit.

46. CONFECTIONERY RAW MATERIALS SITUATION IN 1953. Can. Ind. 19 (245): 24. Dec. 29, 1953.

47. HIGHLIGHTS OF THE CANDY BUSINESS OF 1953. Can. Ind. 19 (245): 29. Dec. 29, 1953.
This article was prepared earlier in the year exclusively for 1954 Brittanica Book of the Year. It has now been brought up to date with latest available figures. Detailed statistics.

48. NEW RADIANT HEATER TRANSFORMS OLD STYLE BATCH ROLLER INTO MODERN EFFICIENT UNIT. Conf. 38 (8): 6. Dec. 1953.

49. ANTIOXIDANT TREATED PAPER MAY INCREASE SHELF-LIFE. Man. Conf. 33 (12): 33. Dec. 1953.
Butylated hydroxyanisole treated paper undergoes Schall oven tests.

50. DISCUSSION OF WATERPROOF MATERIALS. Man. Conf. 33 (12): 34-35. Dec. 1953.
Discussion of means of protecting from moisture during shipping.

51. HERSHEY A WORLD KNOWN CENTER CULTURE, FINE LIVING, RECREATION, PHILANTHROPY. Conf. J. 79 (946): 32-33. Nov. 1953.
The story of Milton S. Hershey.

52. DESCRIPTIVE NAME FAVORED OVER PICTURE ON CANDY WRAPPERS. Can. Ind. 19 (242): 15-16. Nov. 17, 1953.
This is a candy industry packaging panel discussion.

53. MAGNETIC SEPARATORS PROTECT CANDY PRODUCTION LINES. Can. Ind. 19 (242): 29. Nov. 17, 1953.
Describes methods of removing tramp iron.

54. HOW THOMPSON'S CANDY HOUSE SET UP A QUALITY CONTROL LABORATORY. Man. Conf. 33 (11): 27-28. Nov. 1953.

55. HOW TO SELL CANDY TO THEATRES. W. Conf. 33 (11): 7-8. Nov. 1953.
Milt Schenck's Automatic Distributing Co. makes strides during 3-1/2 years of its life.

Anonymous--Continued

56. REVOLVING CEILING UNITS GIVE ECONOMICAL HEATING COOLING. Can. Ind. 19 (39): 27. Oct. 6, 1953.
To assure physical comfort and maintenance of operations, the Hershey Chocolate Corp. enclosed its huge railroad car unloading platform which handles approximately 110 tons of cocoa beans per hour, and installed spot heating or cooling units for employees' comfort.

57. TYPE OF CANDY A FACTOR IN OVERALL MARKETING CAMPAIGN. Can. Ind. 19 (240): 5, 41. Oct. 20, 1953.
Candy Industry Marketing Panel discussion.

58. POLYETHYLENE BAG AIR CUSHION ADDS TO MARSHMALLOW PROTECTION. Can. Ind. 19 (240): 19-20. Oct. 20, 1953.

59. MISS GRETCHEN B. SCHOENLEBER. Conf. J. 79 (945): 44. Oct. 1953.
Obituary.

60. LABELING UNDER THE FDA. Man. Conf. 33 (10): 33. Oct. 1953.
Comments on recent court cases throw some light on the direction the FDA is taking in its enforcement proceedings.

61. POINTS FOR SUCCESSFUL SELF SERVICE LABELING. Man. Conf. 33 (10): 53-55. Oct. 1953.

62. DIRECTORY OF CANDY AND CONFECTIONERY MANUFACTURERS SERVING THE WESTERN MARKET. W. Conf. 33 (10): 3-13. Oct. 1953.

63. CANDY BRANDS SOLD IN THE WEST. W. Conf. 33 (10): 14-22. 32, Oct. 1953.
List of Brand names.

64. DIRECTORY OF WESTERN WHOLESALE CANDY DISTRIBUTORS. W. Conf. 33 (10): 23-28. Oct. 1953.
A comprehensive listing of wholesalers, jobbers and distributors in the Pacific (West) Coast, eleven Western States, Texas, Alaska, and Honolulu, T. H.

65. CANDY BROKERS AND DIRECT FACTORY MEN. W. Conf. 33 (10): 28, 30-31. Oct. 1953.
A partial listing of brokers and direct factory men serving the candy trade in Pacific (West) Coast, eleven Western States, Texas, Alaska, Honolulu, T. H.

66. QUALITY IN INGREDIENTS KEY FACTOR, EQUIPMENT RATED HIGH. Can. Ind. 19 (238): 5, 12. Sept. 22, 1953.
Candy Industry Technology Panel Report.

67. LATEST DEVELOPMENTS IN CANDY MACHINERY AND EQUIPMENT. A REVIEW. Can. Ind. 19 (238): 15-16, 20. Sept. 22, 1953.
Description of Votator continuous cooking of starch jellies at Charms, Inc.; new sampling spoon; evaporator for liquids; new steam spreader; versatile hard candy cooker; kettles.

68. MISS SCHOENLEBER, NATIONAL KNOWN INDUSTRY LEADER AND PRESIDENT OF AMBROSIA CHOCOLATE CO. Conf. 38 (5): 9. Sept. 1953.
Obituary.

Anonymous--Continued

69. THOMPSON, SEATTLE, SETS UP QUALITY CONTROL LABORATORY. Conf. 38 (5): 14-15. Sept. 1953.
An expenditure of about five thousand dollars set the laboratory up completely. Equipment includes the viscosimeter, pH meter, vacuum oven, precision balance, kjeldahl apparatus, microscope, water bath, and, of course, a full complement of standard laboratory accessories and chemical agents.

70. NO CHANGES URGED IN NUT IMPORTS. Conf. J. 79 (944): 44, 46-47. Sept. 1953.
Import duties established by Congress on almonds, pecans, walnuts should not be raised or lowered at this time. Nor should import restrictions be imposed on brazil and cashew nuts which are not grown in the U. S. The National Confectioners' Association told the U. S. Tariff Commission at a hearing on importation of tree nuts, August 24, 1953, in Washington.

71. CANDIED VIEWS - PROFILE OF A CANDY MAN. Can. Ind. 19 (238): 6, 37. Sept. 22, 1953.
John D. Hayes, of the Fanny Farmer Candy Shops.

72. THE MAN BEHIND THE WALTER A. HEWITT CANDY CO. W. Conf. 33 (9): 6-7. cover. Sept. 1953.
Walter A. Hewitt of the Walter A. Hewitt Candy Co. of Los Angeles, California.

73. CANDIED VIEWS - PROFILE OF A CANDY MAN. Can. Ind. 19 (235): 8, 33. Aug. 11, 1953.
Walter L. Williams of Walter Williams Candy Co., Oklahoma City, Oklahoma.

74. 99 FIRMS SHOW FALL HOLIDAY LINES AT NCWA EXPOSITION. Can. Ind. 19 (236): 11-12, 18. Aug. 25, 1953.
NCWA Convention in Chicago.

75. ALL FRUIT DIET CANDY INTRODUCED. Can. Ind. 19 (236): 26. Aug. 25, 1953.
"Slim Sweet" candy containing just fruit, fruit juice now on market.

76. 50th HERSHEY ANNIVERSARY. Conf. 38 (4): 8-9, 24. Aug. 1953.
The story of Milton S. Hershey.

77. ODOR OF PACKAGING MATERIAL. Man. Conf. 33 (8): 32-35, 49. Aug. 1953.
The determination of the type and source of objectionable odors and the level is the objective of this test procedure. Human Taste Panels.

78. PACKAGING MARSHMALLOWS AT CANDYLAND. Man. Conf. 33 (8): 38-40. Aug. 1953.
How it's done at Candyland, Inc., Sioux City, Iowa.

78A. CANDY FOR DIABETICS. Man. Conf. 33 (4): 58. Aug. 1953.
This is important field and only now being given careful attention.

79. SUGAR DOES NOT CAUSE TOOTH DECAY. W. Conf. 33 (8): 27. Aug. 1953.
Children raised in Cuban Sugar Mill eat much sugar but have fine teeth.

80. PENNSYLVANIA CANDY MEN ELECT GRUBE. Can. Ind. 19 (233): 1. July 14, 1953.
Charles S. Grube, Vice President, Wilbur Suchard Chocolate Co., Lititz, Pa., elected President Penn. Man. Conf. Assoc.

81. PORTABLE ODOR MEASURING DEVICE. Can. Ind. 19 (233): 10. July 14, 1953.
Description of Osmometer, operates on air dilution principle using quantities of odor free air with the odorous air mixed in various concentrations, can also be used to maintain processing standards for essential oils and aromatics.

Anonymous--Continued

83. HOW STATISTICAL METHODS CAN CUT PRODUCTION LOSSES. Can. Ind. 19 (233): 23. July 14, 1953.
Appearance of candy is important in conveying the impression of quality, and size and weight are important in controlling ingredient costs.

84. COMPLETE PROGRAM OF EIGHTH ANNUAL NCWA CONVENTION. Can. Ind. 19 (234): 5. July 28, 1953.
This gives location of exhibitors for August 2-6, 1953.

85. NCWA CONVENTION AND EXPOSITION AFFORDS TIME TO LEARN AND EARN. Conf. J. 79 (942): 13. July, 1953.

86. HANS DRESEL RECEIVES STROUD-JORDAN AWARD. Conf. J. 79 (942): 44. July, 1953.

87. PROGRAM EIGHTH ANNUAL CONVENTION. Man. Conf. 38 (3): 6, 16. July, 1953.
National Candy Wholesalers Meeting in Chicago, August 2-6, 1953.

88. LETTERS TO MC EDITORS. Man. Conf. 33 (3): 38-40. July, 1953.
This includes information of chocolate temper, hand rolled, hand dipped chocolate creams, splitting after coating, loaf fudge, penuche, chocolate fudge.

89. A GREAT MORAL VICTORY. W. Conf. 33 (7): 5, 16. July, 1953.
Food Tax Equality Committee continues campaign to eliminate the discrimination sales tax on candy in California.

90. PROFILE OF A CANDY MAN. Can. Ind. 18 (232): 9. June 30, 1953.
Describes Irvin C. Shaffer. Just Born, Inc., Bethlehem, Pa.

91. CANDY INDUSTRY TECHNOLOGY PANEL. Can. Ind. 18 (231): 20, 75. June 16, 1953.
Candy Industry Technology Panel vetos use of sugar substitutes in candy.

92. PROFILE OF A CANDY MAN. Can. Ind. 18 (231): 21, 72. June 16, 1953.
Describes John Maynard Whittaker, New England Confectionery Co., Cambridge, Mass.

93. VERNELL'S BUTTERMINTS. SUCCESS STORY IN SIX SHORT YEARS. Can. Ind. 18 (231): 30-31. June 16, 1953.

94. CALIFORNIA ALMONDS, FROM TREE TO CANDY. Can. Ind. 18, (231): 69, 72. June 16, 1953.

95. PROFILE OF A CANDY MAN. Can. Ind. 18 (230): 19, 25. June 2, 1953.
Alec Abrahamson, Chunky Chocolate Corp., Brooklyn.

96. COOPERATION NEEDED TO SAVE PEANUT INDUSTRY. Conf. J. 79 (941): 29-30. June, 1953.

97. PMCA PRODUCTION CONFERENCE. Man. Conf. 33 (6): 24-26, 28, 30, 32, 34. June, 1953.
Description of papers.

98. THE MAN ON THIS MONTH'S COVER. W. Conf. 33 (6): 16. and cover. June, 1953.
John B. McArdle President 1953-1954 Los Angeles Confectionery Sales Club.

99. ABSTRACTS FROM TECHNICAL PAPERS GIVEN AT LEHIGH CONFERENCE. Can. Ind. 18 (229): 5, 8. 32. May 19, 1953.

Anonymous--Continued

100. SEARS ROEBUCK SPONSORS QUALITY CONTROL PROGRAM FOR CANDY. Can. Ind. 18 (228): 5, 10. May 5, 1953.
Conference. Company feels there is a very definite lack of standards. Two papers given, "Quality Standards for Candy" by R. F. Sebrechts and "Application of Scientific Control within the Candy Industry" by Dr. Charles Rimpila.

101. PROFILE OF A CANDY MAN. Can. Ind. 18 (228): 8, 31. May 5, 1953.
Describes David L. Clark, Jr., D. L. Clark Co., Pittsburgh.

102. THE MAN ON THIS MONTH'S COVER. W. Conf. 33 (5): 8, and cover. May, 1953.
Picture and account of Reed Robinson, Golden Nugget Sweets, San Francisco.

103. STROUD JORDAN AWARD. Can. Ind. 18 (227): 1, 33. Apr. 21, 1953.
To Hans F. Dresel.

104. CANDY INDUSTRY TECHNOLOGY. Can. Ind. 18 (227): 5-6. Apr. 21, 1953.
Panel backs year-round use of hard butter coatings.

105. PROFILE OF A CANDY MAN. Can. Ind. 18 (226): 19. Apr. 7, 1953.
Describes Mrs. C. Schuler, Schuler Chocolates Inc., Winona, Minn.

106. CANDY STORAGE: THE COLD TRUTH FROM REFRIGERATION EXPERTS. Can. Ind. 18 (225): 5-6. Mar. 24, 1953. Ibid. 18 (226): 13, 15. Apr. 7, 1953.
Refrigerated storage of candy discussion with questions and answers.

107. THREAT TO COCOA SUPPLY. Can. Ind. 18 (225): 19-20. Mar. 24, 1953.
Four point program fights Gold Coast cacao virus.

108. CANDY INDUSTRY MARKETING PANEL. Can. Ind. 18 (224): 5-6. Mar. 10, 1953. Ibid. 18 (231): 20, 75, June 16, 1953.
Don't sacrifice quality to get low price. Panel has doubts about value of free deals.

109. PROFILE OF A CANDY MAN. Can. Ind. 18 (224): 15-16. Mar. 10, 1953.
John A. Morrow, Deran Confectionery Co., Cambridge, Mass.

110. WHO'S WHO AMONG THE CANDY WHOLESALERS. Conf. 37 (11): 7, 21. Mar. 1953.
Leon H. Finkle, Finkle Candy Co., Inc., Gloversville, N. Y.

111. BAN ON CANDY CIGARETTES. Conf. 37 (11): 25. Mar. 1953.
Bill passed in N. Dakota legislature banning sale of candy cigarettes.

112. EVALUATION OF ADDED FLAVOR. Conf. J. 79 (938): 14, 16. Mar. 1953.
General discussion.

113. ONE HUNDRED YEARS OF SUGAR. Conf. J. 79 (938): 40-41. Mar. 1953.
Statistics chart.

114. ON ONE EASY OPERATION. Man. Conf. 33 (3): 28. Mar. 1953.
Handling sugar in bulk.

115. LIFE SAVERS, MOISTURE CONTENT. Man. Conf. 33 (3): 30-32. Mar. 1953.
Drawing of special apparatus and directions for moisture in Life Savers.

116. THE MAN ON THIS MONTH'S COVER. W. Conf. 33 (3): 4. cover. Mar. 1953.
Clarence O. Matheis, Bishop and Co., Los Angeles, California.

Anonymous--Continued

117. WHY DISCRIMINATE AGAINST CANDY. W. Conf. 33 (3): 7, 24. Mar. 1953.
California law retail sales tax exempt for food but states "other than candy and confectionery."

118. WESTERN CANDY CONFERENCE OPENS. W. Conf. 33 (3): 8-11. Mar. 1953.
Seventh Annual WCC. March 5-6, Los Angeles. Program.

118A. OTTO SCHNERING. Man. Conf. 33 (2): 43. Feb. 1953.
Obituary of Founder of Curtiss Candy Co.

119. TESTIMONIAL. Can. Ind. 18 (223): 1, 39. Feb. 24, 1953.
Association of Manufacturers of Confectionery and Chocolate honors Dave O'Connor.

120. PROFILE OF A CANDY MAN. Can. Ind. 18 (222): 5. Feb. 10, 1953.
Reed Robinson, Golden Nuggets Sweets, Ltd., San Francisco.

121. SUGAR: TODAY'S ECONOMICS OF CANDY'S MOST IMPORTANT INGREDIENT. Can. Ind. 18 (222): 25, 26. Feb. 10, 1953.
Analysis of world price situation.

122. CANDY WHOLESALERS LOOK AT CONGRESS. Conf. 37 (10): 18. Feb. 1953.
NCWA interested in four problems. (1) The future of price and wage controls. (2) A bill proposing a new definition of outside salesmen under the Fair Labor Standards Act. (3) An anticipated attack on the Robinson-Patman Act. (4) Provision for the Federal Food Drug and Company's Law.

123. CAREFUL MOISTURE REGULATION FOR HARD CANDY. Can. Ind. 18 (221): 13. Jan. 27, 1953.
Diagram of measuring apparatus.

124. PROFILE OF A CANDY MAN. Can. Ind. 18 (220): 5. Jan. 13, 1953.
Charles O. McAfee, Sr., McAfee Candies of Indiana, Indianapolis, Ind., and McAfee Candy Co. of Macon, Ga.

125. NEW CONTINENTAL MOULDING EQUIPMENT. Can. Ind. 18 (220): 28. Jan. 13, 1953.
Available for American markets through Carle and Montanari, Italy.

126. UP TO DATE WITH BRODRENE CLOETTA. Man. Conf. 33 (1): 26-27. Jan. 1953.
Cloetta Bros., Ltd. in Copenhagen. A chocolate factory established in 1862.

127. PARADISE CHOCOLATES PRODUCED IN MODERN PLANT. Man. Conf. 33 (1): 46-47. Jan. 1953.
Ostler Candy Co. of Salt Lake City, description of plant and manufacturing process.

128. THE MAN ON THE COVER. W. Conf. 33 (1): 4. Jan. 1953.
Describes Bene Crouch, Golden West Candy Salesmen's Club.

129. LICORICE. Can. Ind. 17 (218): 14, 19. Dec. 16, 1952.
A favorite since King Tut's time and still an ingredient in new products.

130. WHY TOOTH DECAY? Can. Ind. 17 (217): 26. Dec. 2, 1952.
Ten year study of dental caries reports no specific causes can be isolated.

Anonymous--Continued

131. CAUSES OF TOOTH DECAY OBSCURE. Conf. 37 (8): 8. Dec. 1952.
Conclusions drawn by Corn Industry Research Foundation.

132. JAMES O. WELCH CELEBRATES 25th ANNIVERSARY. Conf. J. 78 (935): 32-33. Dec. 1952.

133. THROUGH THESE EYES. Man. Conf. 32 (12): 24-25. Dec. 1952.
Stereo realist viewer carried by salesmen instead of old case of boxes. Wallace and Co. are doing it.

134. STORING A NEW PRODUCT. Can. Ind. 17 (215): 23. Nov. 4, 1952.
Following a few simple rules of sorbitol storage makes buying by the tank car-load possible.

135. ORGANIZATION FORMED TO DEFEND ROBINSON-PATMAN ACT. Conf. J. 78 (934): 34-35. Nov. 1952.
Important to small business.

136. AT LAST A CONTINUOUS CARAMEL PRODUCTION LINE. Man. Conf. 32 (11): 20-22. Nov. 1952.
Novel Turba-film Evaporator by Rodney Hunt Machine Co. Complete description and drawings.

136A. THOMAS W. KOCH. Man. Conf. 32 (10): 60. Oct. 1952.
Obituary.

137. FIRE CODE OF CANDY PLANTS. Conf. 37 (6): 25. Oct. 1952.

138. CHOCOLATE IN SWITZERLAND. Food Man. 27 (10): 391-394. Oct. 1, 1952.
Story of Nestle chocolate.

139. HOW TO HANDLE LIQUID CHOCOLATE. Man. Conf. 32 (10): 34-35. Oct. 1952.
Chunky Chocolate Corp. has solved many of the early problems in handling.

140. CODE ON THE PREVENTION OF DUST EXPLOSIONS. Man. Conf. 32 (10): 50. Oct. 1952.
Pamphlet put out by National Fire Prevention Association No. 657, "Code for the Prevention of Dust Explosions in Confectionery Manufacturing Plants." Copies available National Fire Protection Association, 60 Batterymarch Street, Boston 10, Mass.

141. MANUFACTURING SUCCESS STORY. Can. Ind. 17 (212): 22, 30. Sept. 23, 1952.
D. L. Clarke Co. uses efficient plant layout, high speed machinery for production of quality products.

142. PROFILE OF A CANDY MAN. Can. Ind. 17 (211): 15. Sept. 9, 1952.
R. W. Clare, New England Confectionery Co., Cambridge, Mass.

143. THIRD RESEARCH PROJECT STARTED THIS MONTH. Conf. J. 78 (932): 38. Sept. 1952.
Ga. Expt. Station work on refrigerated candy under direction of J. G. Woodroof.

144. LACSC PRESIDENCY CLIMAXES GALLAGHER'S CAREER. W. Conf. 39 (9): 17. Sept. 1952.
James A. Gallagher, S. Calif. representative of Mars, Inc.

Anonymous--Continued

145. MAKE PACKAGING PAY OFF. Can. Ind. 17 (210): 18, 31. Aug. 26, 1952.
Proper selection of packaging materials can prolong shelf-life of candy, reduce returns.

146. CONTINUOUS METHOD. Man. Conf. 32 (8): 53-54. Aug. 1952.
Starch gums.

147. WHITE ACHIEVES DREAM IN CANDYLAND. W. Conf. 32 (8): 10. Aug. 1952.
Theodore A. White, Sierra Candy Co., San Francisco.

148. PRODUCTION FORUM AT NCA CONVENTION. Man. Conf. 32 (7): 47-48. July, 1952.

149. KETTLE AWARD. Can. Ind. 16 (205): 1, 4. June 17, 1952.
To Charles R. Adelson, Delson Candy Co., New York.

150. STROUD JORDAN AWARD. Can. Ind. 16 (205): 3. June 17, 1952.
To James P. Booker, Rowe and Rowe, New York.

151. PROFILE OF A CANDY MAN. Can. Ind. 16 (205): 8. June 17, 1952.
Describes Charles R. Adelson, Delson Candy Co., New York.

152. NCA NAMES CANDY MAN OF THE YEAR. Conf. 37 (2): 4. June, 1952.
Describes George H. Williamson, Williamson Candy Co., Chicago.

153. UNTOUCHED BY HUMAN HANDS. Conf. 37 (2): 9-12. June, 1952.
Continuous automatic production brings Schutter candy to consumer. Sketch of life, G. Lloyd Latten, Schutter Candy Co., Chicago.

154. CERTIFIED COLORS FOR CONFECTIONERS. Conf. J. 78 (929): 14, 19-20, 22, 25-26. June, 1952.
How the standards were set up.

154A. PRODUCTIVITY TRENDS IN THE CONFECTIONERY INDUSTRY. Conf. J. 78 (929): 30, 32, 37. June, 1952.

155. NCA CONVENTION AND PROGRAM. Man. Conf. 32 (6): 20-21. June, 1952.

156. LIQUID CHOCOLATE. Man. Conf. 32 (6): 22-23. June, 1952.
Still in its infancy, but use increasing. The shipping of chocolate in a liquid or fluid form should prove no more hazardous than the cross-continental shipment of fats and oils in tank cars.

157. PRODUCTION EXECUTIVES MEET. Man. Conf. 32 (6): 24-25. June, 1952.
PMCA and Lehigh Conference.

158. CONVENTION SPEAKERS SURVEY SUPPLY AND MANAGEMENT. W. Conf. 39 (6): 7. June, 1952.
Summaries of addresses before the 69th annual NCA convention.

159. EDITH KOLBECK CALLED COASTAL CANDY QUEEN. W. Conf. 39 (6): 15. June, 1952.
Manager Candy Dept., Emporium Store, San Francisco.

160. PRODUCTION CONFERENCE QUOTES. Can. Ind. 16 (202): 5. May 6, 1952.
PMC. Abstracts.

Anonymous--Continued

161. STROUD JORDAN AWARD, 1952. Conf. J. 78 (928): 28. May, 1952.
To James P. Booker, Rowe & Rowe, New York.

162. COMMODITY MARKET QUOTATIONS FOR BASIC RAW MATERIALS. Man. Conf. 32 (5): 57. May, 1952.

163. ESTIMATED AMOUNTS AND AVERAGE COSTS OF INGREDIENTS USED BY CONFECTIONERY INDUSTRY, 1947 AND 1950. Man. Conf. 32 (5): 60. May, 1953.

164. WHITE SPARKPLUGS MACFARLANE CHAIN GROWTH. W. Conf. 39 (5): 10. May, 1952.
Kenneth L. White, Awful Fresh MacFarlane, Oakland, California.

165. COCONUT OIL TAX RELIEF BILL ENTERED. W. Conf. 39 (5): 10. May, 1952.
Confectioners support for H6292 sought. Bill would repeal Processing Tax.

166. SUGAR HANDLING METHODS. Man. Conf. 32 (4): 47-48. Apr. 1952.
Washington Chocolate Co., Seattle, Washington.

167. SERIOUS DISCUSSIONS MARK WESTERN CONFERENCE. W. Conf, 39 (4): 5-6, 8, 10. Apr. 1952.
Notes on Alfred Beaudry, Beaudry Brothers, Los Angeles, California.

168. VAN LEER TOUR DISPLAYS MODERN PLANT. Man. Conf. 32 (3): 25. Mar. 1952.
New plant in Jersey City, N. J.

169. NEW PROCESS IN STARCH DRYING. Man. Conf. 32 (3): 27. Mar. 1952.

170. KRETCHMER SPENDS MOST OF LIFE IN CANDY BUSINESS. W. Conf. 39 (3): 8-9. cover. Mar. 1952.
Clarence Kretchmer, American Licorice Co., San Francisco.

171. A GREAT TRIBUTE PAID TO CHARLES R. ADELSON. Conf. J. 78 (925): 34. Feb. 1952.
Manufacturers of Confectionery and Chocolates Testimonial Dinner to Charles R. Adelson, Delson Candy Co., New York.

172. LETTERS TO MC EDITORS. Man. Conf. 32 (2): 41. Feb. 1952.
Information given on brine salted nuts, peanuts in shells and chewing gum.

173. STUDY TOOTH DECAY CAUSES. Man. Conf. 32 (2): 52. Feb. 1952.
Drs. H. W. Haggard and Leon A. Greenberg at Yale report - "Sweets that cling seem to be the dangerous ones."

174. HIGH COURT RULES AGAINST PRICE DIFFERENTIALS. W. Conf. 39 (2): 6. Feb. 1952.
Appeal decision denies Canteen Co.'s request to set aside FTC cease and desist on price operation. NCWA sees end to price concessions to large buyers.

175. DENTAL ATTACKS HEIGHTEN IN CALIFORNIA. W. Conf. 39 (2): 6. Feb. 1952.

176. PLANT COMPLETION HIGHLIGHT OF CAREER, SAYS GLADE. W. Conf. 39 (2): 8. Feb. 1952.
James Vernon Glade, Glade Candy Co., Salt Lake City, Utah.

177. AWARDS TO ADELSON. Can. Ind. 16 (194): 1, 3. Jan. 15, 1952.
AMCC Testimonial Dinner to Charles R. Adelson, Delson Candy Co.

Anonymous--Continued

178. PEANUT INTERESTS REVIEW PROGRAM FOR 1952. Conf. J. 78 (924): 33. Jan. 1952.

179. FTC TOLD TO PROCEED WITH LAW ENFORCEMENT. Conf. J. 78 (924): 34-35, 37. Jan. 1952.
New anti-merger provisions of the Clayton Act.

180. THE CONTINUOUS FONDANT PRODUCTION LINE. Man. Conf. 32 (1): 24-25. Jan. 1952.
Diagrams, pictures and description as used at Loft Candy Corp.

181. SIXTH ANNUAL PMCA PRODUCTION CONFERENCE. Man. Conf. 32 (1): 42. Jan. 1952.
Program.

182. HALEY NEARING 40th YEAR OF FACTORY LEADERSHIP. W. Conf. 39 (1): 7. Jan. 1952.
J. C. Haley of Brown and Haley, Tacoma, Washington successful candy pioneer. Almond Roca their specialty.

183. SCHOOL LUNCH PROGRAM. Can. Ind. 15 (191): 5, 22. Dec. 4, 1951.
Candy could be included USDA has set up minimum standards. Does not fix menus.

184. WORK IS FUN. Can. Ind. 15 (190): 20. Nov. 20, 1951.
Motto helps Billy Heller build a world wide packaging supply business, Milprint, Milwaukee, Wisconsin.

185. SAFEGUARDING CANDY PLANTS. Can. Ind. 15 (189): 16. Nov. 6, 1951.
Dust explosions are greater hazards than fire. Mechanical collection of dust is best protection.

186. NEW CANDY PRODUCT. Can. Ind. 15 (189): 21. Nov. 6, 1951.
Macademia nuts.

187. THE SHOP A HEART BUILT. Conf. J. 77 (922): 30-32. Nov. 1951.
Experimental candy kitchen and bakery started by Milton S. Hershey. Hershey Industrial School runs it. It is not connected with Hershey Chocolate Corporation.

188. COURSE IN CANDY TECHNOLOGY STUDIED. Conf. J. 77 (922): 33-34. Nov. 1951.
October 16 - 23, PMC sponsored. Louis Segal Co., Philadelphia, Pennsylvania donates facilities.

189. NEW PROCESS MAKES TINLESS TIN CANS. Man. Conf. 31 (11): 59. Nov. 1, 1951.
Method (1), Aluminum foil and plastic material, method (2), foil and steel sheets.

190. PROFILE OF A CANDY MAN. Can. Ind. 15 (188): 11. Oct. 23, 1951.
Describes Tolbert N. Richardson, Jr., Thos. D. Richardson Co., Philadelphia, Pennsylvania.

191. SANITATION REPORT. Can. Ind. 15 (187): 11. Oct. 9, 1951.
Warfarin termed almost ideal rat killer.

192. PROGRESS IN CANDY RESEARCH. Conf. J. 77 (921): 46-48. Oct. 1951.
USDA - SRRL Report. Subjects covered: QM ration candies, texture study on jellies with sorbitol and emulsifiers, yeast candies and stabilization of spun peanut butter candy, antioxidants.

Anonymous--Continued

193. THREE HUNDRED THOUSAND DOLLARS EXPANSION PROGRAM. Man. Conf. 31 (10): 34. Oct. 1951.
George Ziegler Co., Milwaukee, Wisconsin.

194. IMPORTED NUT BAN. Man. Conf. 31 (10): 35. Oct. 1951.
Will work hardships on manufacturers.

195. CANDYLAND NEW HOME FOR SIERRA PLANT. Man. Conf. 31 (10): 54. Oct. 1951.
Sierra's new plant in San Francisco.

196. SUGAR VS. CORN SYRUP. Can. Ind. 15 (185): 20, 35. Sept. 11, 1951.
Candy men describe types of sweeteners for particular uses.

197. IN BUSINESS A YEAR AND A HALF AND ALREADY NATIONALLY ACCEPTED. Conf. J. 77 (919): 46-47. Aug. 1951.
Founding of Van Leer Chocolate Corp., Jersey City, N. J.

198. MONOSODIUM GLUTAMATE. Food Proc. 12 (8): 67. Aug. 1951.
FDA policy discussed. "Need not be declared as an artificial flavoring but simply as monosodium glutamate. It may not be used in a food for which a standard of identity has been promulgated unless the standard or amendment thereto recognizes it as an optional ingredient. It may not be used under any circumstances in such a way as to conceal damage or inferiority or make the products appear better or of greater value than it is."

199. JAPANESE CANDY. Can. Ind. 15 (181): 37. July 17, 1951.
Has sweet taste. Benkyo D and Co., 1604 Geary Street, San Francisco described.

200. FAIR TRADE TEMPEST CAN BE STOPPED BY CONGRESS. Conf. J. 77 (918): 16, 18. July, 1951.
Schwegmann Fair Trade Case reviewed.

201. 68th ANNUAL NCA CONVENTION. Man. Conf. 31 (7): 15-16, 19, 26. July, 1951.
Report.

202. AWARD FOR TECHNOLOGICAL ACHIEVEMENT. Can. Ind. 14 (179): 1. June 19, 1951.
First Stroud Jordan Award to James A. King, Nulomoline Division, American Molasses Co., New York.

203. LLOYD LATTEN WINS KETTLE AWARD. Can. Ind. 14 (179): 1, 40. June 19, 1951.
Schutter Candy Co.

204. PROFILE OF A CANDY MAN. Can. Ind. 14 (179): 19. June 19, 1951.
G. Lloyd Latten, Schutter Candy Division of Universal Match Corp.

205. PROFILE OF A CANDY MAN. Can. Ind. 14 (178): 40. June 5, 1951.
Describes Fred W. Amend, Fred W. Amend Co., Danville, Illinois.

206. PROGRESS IN CANDY RESEARCH. Conf. J. 77 (917): 10, 13-14, 18, 20. June, 1951.
USDA-SRRL Report includes candies for QM use, fudge containing sorbitol, dry powdered sweet whey candy, cut caramel containing 10% dry sweet whey, cast caramel 20% whey.

Anonymous--Continued

207. CPR 22. Conf. J. 77 (917): 63-65. June, 1951.
General Manufacturers' Order Effective May 28th.

208. ABOUT SUGAR AND ITS PLACE IN DEFENSE. Conf. J. 77 (917): 66-67. June, 1951.
Charts and Statistics.

209. NCA CONVENTION PROGRAM. Man. Conf. 31 (6): 7, 60, 62, 65-66. June, 1951.
Exhibitor's list given.

210. PMCA AND LEHIGH HOST TO PRODUCTION EXECUTIVES. Man. Conf. 31 (6): 19, 23, 25. June, 1951.
Report on convention given.

211. PRODUCTION LEVELS VASTLY ADVANCED IN FIVE YEARS. Can. Ind. 14 (176): 1-2. May 8, 1951.
Lehigh Research Conference PMC. on chocolate bloom.

212. CANDY MANSION. Man. Conf. 31 (5): 20-21. May, 1951.
Description Herbert Candy Mansion, Shrewsbury, Mass.

213. COMPACT METER GIVES pH READINGS. Can. Ind. 14 (175): 18. Apr. 24, 1951.
Instant on the spot pH readings. Meter small enough to hold in hand, weight 3 pounds.

214. HORNER, LTD. OF ENGLAND ENTERS AMERICAN CONFECTIONERY MARKET. Man. Conf. 31 (4): 14-15, 20. Apr. 1951.
Geo. W. Horner and Co., Ltd., of Chester-L. St. County of Durham, England. Toffee and boiled sweets specialities.

215. DR. STROUD JORDAN AWARD TO JAMES A. KING. Man. Conf. 31 (3): 29. Mar. 1951.
AACT Technologists first presentation of award is made to James A. King, Nulomoline Division, American Molasses Co., New York.

216. PMCA CONFERENCE PROGRAM. Man. Conf. 31 (3): 35. Mar. 1951.

217. STANDARDS FOR DETERMINING THE QUANTITY OF SCORCHED PARTICLES IN DRY MILK. Man. Conf. 31 (3): 46. Mar. 1951.
USDA issues standard four discs, each bearing a specified amount of scorched particles to represent the amount that would be filtered from a stated quantity of re-constituted dry milk.

218. MACADAMIA NUTS. Can. Ind. 14 (170): 37. Feb. 13, 1951.
Description of possible uses in candy.

219. JIM KING HONORED AT TESTIMONIAL DINNER. Conf. J. 77 (913): 12. Feb. 1951.
Assoc. Man. Conf. and Choc. of N. Y. Testimonial Dinner to Mr. King, Nulomoline Division, American Molasses Co., New York.

220. NORRIS BUILT ON QUALITY FIRST. Man. Conf. 31, (1): 19-20. Jan. 1951.
Description Norris Candy Co., Atlanta, Ga.

221. WHAT'S BOILING? Can. Ind. 13 (166): 13. Dec. 19, 1950.
Subject covered include marshmallow creme. Continuous fondant making process.

Anonymous--Continued

222. TESTIMONIAL. Can. Ind. 13 (165): 4. Dec. 5, 1950.
AMCC Testimonial Dinner to James A. King.

223. WHAT'S BOILING? Can. Ind. 13 (165): 17. Dec. 5, 1950.
Manufacture of silver dragees described.

224. JESSE W. GREER. Man. Conf. 30 (12): 46. Dec. 1950.
Obituary for Jesse W. Greer of J. W. Greer Co., Cambridge, Mass.

225. PACKAGING MATERIALS. Man. Conf. 30 (12): 55-60. Dec. 1950.
Protection against oxidation described with data on storage tests on peanuts from Georgia Experiment Station.

226. NCA HOLDS MOBILIZATION CONCLAVE. W. Conf. 37 (12): 10, 12. Dec. 1950.
Call issued for conservation of scarce materials.

227. NCWA PLANS FOR WAR ECONOMY. W. Conf. 37 (12): 14. Dec. 1950.
Emphasizes need for proper representation on governmental advisory committees.

228. WHAT'S BOILING? Can. Ind. 13 (164): 7. Nov. 21, 1950.
Describes hard candy for tropics, candy toys, marshmallow scrap, licorice taffy, and the polishing of easter eggs.

229. GROWTH OF AN INDUSTRY. Can. Ind. 13 (163): 6. Nov. 7, 1950.
How salted peanuts in shell became big business for Fisher Nut and Chocolate Co., St. Paul.

230. WHAT'S BOILING? Can. Ind. 13 (163): 7, 10. Nov. 7, 1950.
Subjects discussed are: Improving sirup pumping and Jordan almonds.

231. MODERN METHOD FOR BULK SUGAR HANDLING. Can. Ind. 13 (163): 18, 32. Nov. 7, 1950.
Operation at D. L. Clarke Co., Pittsburgh, Pennsylvania.

232. CALCIUM CARBONATE MAY BE USED. Conf. J. 76 (910): 62. Nov. 1950.
NCA and Food and Drug correspondence. Tests on casting and amount of calcium left on candy.

233. WHAT'S BOILING? Can. Ind. 13 (162): 7. Oct. 24, 1950.
New methods for making cream centers, fudges, caramels, etc. at low temperatures described.

234. WHAT'S BOILING? Can. Ind. 13 (161): 7, 28. Oct. 10, 1950.
Subjects discussed include: vacuum vs. open fire, preventing sirup separation, packaging hard candy, fat separation in chews, coatings in liquid form, monosodium glutamate, testing for fat content, conching chocolate.

235. TWO EDIBLE OILS SEEN LICKING PROBLEMS. Food Ind. 22 (10): 1694. Oct. 1950.
Find less flavor reversion in sunflower seed oil. New corn oil said to prevent oxidative rancidity.

236. NCA ACTIVITIES. Man. Conf. 30 (10): 22, 50-52, 65. Oct. 1950.
Subjects covered are: NCA drafting QM specifications, Production forum discussion of marshmallows, creams and hard centers, Data on Calcium carbonate as a casting medium submitted to Food and Drug.

Anonymous--Continued

237. ANOTHER CONFECTIONER EFFECTS SUBSTANTIAL SAVINGS, EFFICIENCY IN SUGAR HANDLING. Man. Conf. 30 (10): 23-24. Oct. 1950.
Imperial Candy Co. of Seattle saves 10 cts. cwt. with new installation.

238. HOW TWO ENGINEERS JOINED SKILL TO PIONEER IN CONFECTIONERY MACHINERY. Man. Conf. 30 (10): 29-30. Oct. 1950.
Success story of the Ideal Wrapping Machine Co.

239. CARLE AND MONTENARI EXHIBITS IN CHICAGO. Man. Conf. 30 (10): 37. Oct. 1950.
Italian firm shows machinery at first U. S. International Fair.

240. LETTERS TO MC EDITOR. Man. Conf. 30 (10): 49. Oct. 1950.
Information given on vinegar taffy, speeding up packaging, and the labor question.

241. DEMET'S PACKAGING POLICY SEEKS TO NATIONALIZE CONTAINER. Man. Conf. 30 (10): 61. Oct. 1950.
Describes Demet's, Chicago, Ill.

242. A 'DREAM' OF A CANDY PLANT. Can. Ind. 13 (160): 6, 14. Sept. 26, 1950.
How chocolate coated creams can be produced in a continuous process.

243. WHAT'S BOILING? Can. Ind. 13 (160): 7. Sept. 26, 1950.
Subjects discussed include: Moisture in gums, fat crystallization characteristics, calcium carbonate in hard candy, graining caramels, oil in peanut butter centers, shining jelly beans.

244. HALVAH GROWS IN BROOKLYN. Can. Ind. 13 (160): 13. Sept. 26, 1950.
Gives description of Oriental Delicacy.

245. WHAT'S BOILING? Can. Ind. 13 (159): 7, 9. Sept. 12, 1950.
Subjects discussed include: Butterscotch under vacuum, heat treatment on chocolate, dry room for starch jellies, starch temperature for marshmallows, marshmallow temperature, pressure cooking starch.

246. NCA. Man. Conf. 30 (9): 14-15, 17, 18. Sept. 1950.
Production forum discusses problems in chocolate usage. Council on Candy hits promotion high in Chicago Fair 'Candy Day'. Manufacturers hear needs of armed forces from service notables.

247. SESAME SEED RICH IN VITAMINS STUDY REVEALS. Conf. 35 (5): 20. Sept. 1950.
It has high protein, vitamin B content, calcium, phosphorus. Used in halvah.

248. PROFILE OF A CANDY MAN. Can. Ind. 13 (159): 31. Sept. 12, 1950.
Describes Kenneth L. White, Awful Fresh MacFarlane of Oakland, California.

249. PURCHASING EXECUTIVES' NUMBER. Man. Conf. 30 (9): 33-216. Sept. 1950.

250. FEDERAL FOOD DRUG AND COSMETIC ACT. Man. Conf. 30 (9): 217-229. Sept. 1950.

251. SELLING CANDY TO THE ARMED FORCES. W. Conf. 37 (9): 8-12. Sept. 1950.
Military buyers seek widest feasible selection of candies for rations.

252. EIGHT MILLION NEW CUSTOMERS FOR THE WEST. W. Conf. 37 (9): 15-16. Sept. 1950.

Anonymous--Continued

253. WHAT'S BOILING? Can. Ind. 13 (158): 9. Aug. 29, 1950.
Subjects discussed include: Calcium carbonate in fudge, why do chocolate pudding centers grain? Grinding chocolate, adding acid, flavor to hard candy batch and streaky chocolates.

254. NEW MOULDING STARCH. Can. Ind. 13 (157): 15. Aug. 15, 1950.
From National Starch Laboratory.

255. NEW USES FOR HONEY. Can. Ind. 13 (157): 15. Aug. 15, 1950.
Report U. S. Dept. Agri. from Eastern Regional Research Laboratory. Treating honey with bentonite (clay) gives a product with milder but characteristic honey flavor.

256. WHAT'S BOILING? Can. Ind. 13 (157): 17, 29. Aug. 15, 1950.
Subjects discussed include: Pressure on vacuum cooker, cocoa bean roast, marshmallows, moisture in starch, Hart moisture tester, barwraps and insect growth, blistering of starch jellies.

257. CANDY CANES. Can. Ind. 13 (157): 23. Aug. 15, 1950.
Stone's Candy Co. of Olympia, Washington, specializes in canes.

258. HOME MADE CANDY. Can. Ind. 13 (157): 24. Aug. 14, 1950.
Many businesses started as hobby in kitchen.

259. WHAT'S BOILING? Can. Ind. 13 (156): 7. Aug. 1, 1950.
Subjects discussed include: Grain in center of chocolate coating, calcium carbonate as casting medium, liquefying cordial cream cherries.

260. SEVEN YEAR COMPLAINT. Conf. J. 76 (907): 26. Aug. 1950.
Decision in Automatic Canteen Co. Case brings final success to National Candy Wholesalers Association to prevent this firm receiving illegal discriminatory prices from candy and gum manufacturers.

261. MEXICAN VANILLA. Conf. J. 76 (907): 51, Aug. 1950.
A tour of Mexican vanilla region is described.

262. THOMAS MILLS AND BROTHERS PIONEER PRODUCERS OF CANDY TOY MOULDS. Conf. J. 76 (907): 52. Aug. 1950.
Candy toys are coming back.

263. FANNY MAY LEGISLATES FOR LASTING HIGH MORALE AMONG EMPLOYEES. Man. Conf. 30 (8): 26-27. Aug. 1950.
Three point program: (1) Communication between labor and management, (2) Incentive pay, (3) Benefits.

264. NCA PRODUCTION FORUM. Man. Conf. 30 (8): 28-30. Aug. 1950.
Discusses calcium carbonate, starch, and chocolate.

265. DUTCH CHOCOLATE SHOPS ACHIEVE SUCCESS THROUGH NOVEL HOLLAND MOTIF. Man. Conf. 30 (8): 38-41. Aug. 1950.
Dutch Chocolate Shops, Inc., Columbus, Ohio, founded on principle to lure customers for first time and make sure they come back ever after because they liked what they purchased.

Anonymcus--Continued

266. LETTERS TO MC EDITOR. Man. Conf. 30 (8): 44. Aug. 1950.
Information given on chocolate processing, increasing production of bars by change from hand made to machine, peppermint patties, keeping cream centers soft.

267. LABOR SPACE COSTS CUT BY EFFICIENT SUGAR HANDLING. Man. Conf. 30 (8): 47-48. Aug. 1950.
Method of Edgar P. Lewis and Sons, Malden, Mass.

268. JOHN CASANI SPEAKS TO CONGRESSMEN. Man. Conf. 30 (8): 58. Aug. 19, 1950.
Propose amendment of law to prohibit sales below cost without the necessity of proving that injury to a competitor has already occurred.

269. SERVICE ON A SILVER PLATTER. Can. Ind. 13 (155): 1. July 18, 1950.
PMC award to John M. Krno, Corn Products.

270. WHAT'S BOILING? Can. Ind. 13 (155): 7. July 18, 1950.
Subjects discussed include: Almond milk fondant kisses and the variations in taste tests.

271. SUCCESS IN FANCY PACKAGES. Can. Ind. 13, (154): 5, 12. July 4, 1950.
Policy of Norris Candy Co., Atlanta, Ga.

272. P. S. TO HISTORY OF CANDY. Can. Ind. 13 (154): 14, 16. July 4, 1950.

273. KETTLE AWARD. Can. Ind. 12 (153): 1, 14. June 20, 1950.
Harry R. Chapman, New England Confectionery Co., Cambridge, Mass.

274. PROFILE OF A CANDY MAN. Can. Ind. 12 (153): 17, 19, 29. June 20, 1950.
Describes Harry R. Chapman, New England Confectionery Co., Cambridge, Mass.

275. NCA CONVENTION PROGRAM. Man. Conf. 30 (6): 24-25, 28, 30, 32, 35. June, 1950.
Program and Directory of Exhibitors.

276. ARC CONVENES JUNE 4th. Man. Conf. 30 (6): 26. June, 1950.
Assoc. Retail Confectioners, meets in New York June 4-7. Program.

277. PMCA MEETS TO FIGHT BACK. Man. Conf. 30 (6): 44. June, 1950.
Discusses threat to industry by dental profession.

278. QUALITY CONTROL FEATURED AT LEHIGH CONFERENCE. Man. Conf. 30 (6): 46, 48, 50. June, 1950.
PMCA meets Apr. 27-28.

279. LETTERS TO MC EDITOR. Man. Conf. 30 (6): 70, 100. June, 1950.
Information given on malted milk bars, marzipan, french chocolate, seepage problem with hand rolled creams, liquefying cream centers.

280. HELPLESS HARRY CONTINUES COMEDY OF ERRORS AS OLD TIMER'S HAIR, TEMPER THIN. Man. Conf. 30 (6): 95-96. June, 1950.
Pitfalls in making orange jellies are described.

281. SUGAR AIDS GROWTH. Man. Conf. 30 (6): 103. June, 1950.
Dental caries not increased says Dr. Pauline Berry Mack, Director, Ellen H. Richards Institute of Pennsylvania State College.

Anonymous--Continued

282. HISTORY OF CANDY. Can. Ind. 12 (151): 1, 6-8, 50. May 23, 1950.
This entire issue of Candy Industry covers the history of the Candy Industry. See index under plants for list of firms covered in this issue.

283. BASIC FORMULA WHICH MADE HERSHEY THE GIANT IN ITS FIELD. Can. Ind. 12 (151): 51. May 23, 1950.
Story of Milton Hershey, Hershey Chocolate Corporation, Hershey, Pennsylvania.

284. PROFILE OF A CANDY MAN. Can. Ind. 12 (151): 65. May 23, 1950.
Describes H. B. Reese of H. B. Reese Candy Co., Hershey, Pennsylvania.

285. CANDY REFRIGERATION. Can. Ind. 12 (150): 5, 16. May 9, 1950.
Choice of storage temperature determined by condensation on removal from storage. Conclusion of Georgia Experiment Station Refrigeration Research.

286. CANDY RESEARCH REPORT. Man. Conf. 30 (5): 12-14, 18. May, 1950.
"Progress in Candy Research Report No. 19", issued by NCA and USDA. Subjects discussed include calcium carbonate experiments, milk products, and antioxidants.

287. HOW LOFT SOLVES CANDY CLEANUP PROBLEMS. Man. Conf. 30 (5): 26-27. May, 1950.
Loft Candy Corporation's Rubber Mold Department has high production schedule on all types fruit cordial centers. This is difficult cleanup problem. Jet cleaning machine with hydraulic scrubbing action found the answer.

288. MANUFACTURERS STUDY WALSH-HEALY ACT. Man. Conf. 30 (5): 36. May, 1950.

289. NCA CONVENTION. W. Conf. 37 (5): 7-8. May, 1950.
Program.

290. LARGE CONFERENCE ATTENDANCE ATTACKS INDUSTRY PROBLEMS. W. Conf. 37 (5): 12-13. May, 1950.
Report.

291. LETTERS TO MC EDITOR. Man. Conf. 30 (4): 10, 79. Apr. 1950.
Information given on storage of hard candy, color fading in bon bons, hand rolled coffee creams, crystallizing ginger, crystallizing kumquats.

292. CALCIUM CARBONATE TESTS. Man. Conf. 30 (4): 20. Apr. 1950.
Casting in calcium carbonate and starch compared.

293. VITAL CANDY ISSUES ON CONFERENCE PROGRAM. W. Conf. 137 (4): 10-11. Apr. 1950.
WCC meeting.

294. WAGE HOUR LAW. Can. Ind. 12 (146): 16, 18. Mar. 4, 1950.
Plants engaged in interstate commerce, direct or indirect are covered in amended measure.

295. PROFILE OF A CANDY MAN. Can. Ind. 12 (146): 21-22. Mar. 14, 1950.
Oscar B. Elmer, Elmer Candy Co., New Orleans, La.

Anonymous--Continued

296. LETTERS TO THE MC EDITOR. Man. Conf. 30 (3): 16, 30, Mar. 1950.
Information given on white spots on sugar wafers, candy pellets, and "non-pareils".

297. CHOCOLATE SYMPOSIUM. Part I. Can. Ind. 12 (144): 5, 6. Feb. 14, 1950, Part II. Ibid. (145): 10. Feb. 28, 1950.
PMC Conference at Lehigh discusses seeding, drip feeding, and proper temperature.

298. INSTRUMENT MEASURE PEANUT MOISTURE CONTENT. Can. Ind. 12 (144): 19. Feb. 14, 1950.
Developed by Tagliabue Corporation, and employs conductivity.

299. A GROWING BUSINESS. Can. Ind. 12 (144): 22, 29. Feb. 14, 1950.
Leaf Brands, Inc. Corporate name of 7 different firms, Chicago.

300. NEMCA SPONSORS CANDY MAKERS LECTURES. Man. Conf. 30 (2): 28. Feb. 1950.
New England Manufacturers Confectioners Association sponsors lecture course at Massachusetts Institute of Technology, February 6. Program given.

301. EASTER PARADE. W. Conf. 37 (2): 11. Feb. 1950.
Candies and merchandising discussed.

302. WHAT'S BOILING? Can. Ind. 12 (143): 7. Jan. 31, 1950.
Subjects discussed include: Sticky taffy, dipping room humidity, and penny marshmallow.

303. AMCC HONORS HAUG. Man. Conf. 30 (2): 63. Feb. 1950.
N.Y. Ass'n. of Manufacturers of Confectionery and Chocolate January 19 honored Charles F. Haug, President, Mason, Au and Magenheimer.

304. PRODUCTION FORUM. Can. Ind. 12 (143): 11, 13. Jan. 31, 1950.
Problems posed at Lehigh Conference.

305. FROM VISCOSIMETER TO ELECTROVISCOSIMETER. Can. Ind. 12 (143): 15, 17. Jan. 31, 1950.
Instrument (diagram) reads viscosity in centipoises. Eliminates hitherto uncontrollable factors.

306. CANDY SHELF-LIFE. Can. Ind. 12 (143): 18, 23. Jan. 31, 1950.
Southern Regional Research Laboratory at New Orleans experiments indicate antioxidants successfully inhibit rancidity in 90 score butter.

307. WHAT'S BOILING? Can. Ind. 12 (142): 5. Jan. 17, 1950.
Subjects discussed include: Malted Milk candies, moulding starch, transparent lollypops, streaked coatings, and panorama eggs.

308. THE STORY BEHIND THE FLAVOR. Can. Ind. 12 (142): 19, 24. Jan. 17, 1950.
Description of Geo. Leuders and Co., New York.

309. CANDY RESEARCH. Can. Ind. 12 (142): 21, 23. Jan. 17, 1950.
NCA and USDA, Southern Regional Research Laboratory at New Orleans study hard candy with and without calcium carbonate.

310. UNCLE HUGO. Can. Ind. 12 (142): 29, 31. Jan. 17, 1950.
The story of Hugo Pulver, fifty years with Konstamm, New York.

Anonymous--Continued

311. LECTURES ON CANDY INGREDIENTS. Can. Ind. 12 (143): 1, 24. Jan. 31, 1950.
NEMCA sponsors course for candy as a career.

312. HEAT RESISTANT CHOCOLATE. Can. Ind. 12 (141): 5. Jan. 3, 1950.
Brit. Patent 620,417. Walter Baker, General Foods, and Mars.
Chocolate will resist summer heat.

313. NEW ORLEANS LABORATORY BECOMES MODEL CANDY PLANT. Can. Ind. 12 (141): 19. Jan. 3, 1950.
New equipment at Southern Regional Research Laboratory, USDA, New Orleans, La.

314. TESTING EFFECTIVENESS OF ANTIOXIDANTS. Man. Conf. 30 (1): 8, 10, 17-18. Jan. 1950.
Chemical tests on antioxidants in candy with accelerated aging method.

315. MASON'S NEW CANDY PLANT. Man. Conf. 30 (1): 24-26. Jan. 1950.
Description of Mason Au and Magenheimer plant at Mineola, L. I.

316. SUCCESS STORY. Can. Ind. 11 (140): 11. Dec. 20, 1949.
The Spangler Candy Co. in Bryan and Toledo, Ohio.

317. MACHINERY IN REVIEW. Can. Ind. 11 (140): 17, 21. Dec. 20, 1949.
New revolving pan by Groen, steam jacketed, plain or ribbed.

318. PRODUCTION PATTERNS. Can. Ind. 11, (140): 32. Dec. 20, 1949.
Analysis of identical manufacturers' sales reveals changing structure of candy market.

319. REVIEW AND FORECAST - RAW MATERIALS. Can. Ind. 11 (140): 33, 37. Dec. 20, 1949.
Supplies adequate for most. No decrease in price.

320. CLASS IN CHOCOLATE COATING. Can. Ind. 11 (139): 3. Dec. 6, 1949.
Candy as a career course sponsored by Candy Industry at Louis Segal and Co., Philadelphia, Pennsylvania.

321. THE STORY BEHIND THE FLAVOR. Can. Ind. 11 (139): 15-16. Dec. 6, 1949.
The Felton Chemical Co., Philadelphia, Pennsylvania.

322. WHAT'S BOILING? Can. Ind. 11 (139): 17. Dec. 6, 1949.
Almond formulas.

323. LETTERS TO THE MC EDITOR. Man. Conf. 29 (12): 8. Dec. 1949.
Information given on crystallizing creams, degree of cooking, candy emulsion stuffing which hardens in machine.

324. PREVIEW OF TRADE PRACTICE HEARING. Can. Ind. 11 (138): 15, 23. Nov. 22, 1949.
F. T. C. slates most of candy trades suggestions for discussion. Adds "Exclusive Deal" claim.

325. THE HOUSE OF KETTLES. Can. Ind. 11 (138): 17. Nov. 22, 1949.
Making kettles is an art and science.

Anonymous--Continued

326. ALMONDS. Can. Ind. 11 (137): 5-6. Nov. 8, 1949.
List of kinds and uses. Formulas given for almond toasted milk cuts and other almond types.

327. WHAT'S BOILING? Can. Ind. 11 (137): 7. Nov. 8, 1949.
PMC conducts research at Lehigh on chocolate bloom, stickiness and graining of hard candy, and coatings for bon bons.

328. THE STORY BEHIND THE FLAVOR. Can. Ind. 11 (137): 9, 25. Nov. 8, 1949.
Fritzsche Brothers, New York.

329. PROFILE OF A CANDY MAN. Can. Ind. 11 (137): 21, 29. Nov. 8, 1949.
James O. Welch, James O. Welch Co., Cambridge, Mass.

330. LETTERS TO THE MC EDITOR. Man. Conf. 29 (11): 14. Nov. 1949.
Information given on hard candy figures and the molds used, formulas and suggestions, colored sugar mint wafers.

331. MODERN SHOP DESIGN HELPS SELL CANDY. Man. Conf. 29 (11): 29-30. Nov. 1949.
Shop designed to be different.

332. WHAT'S BOILING? Can. Ind. 11 (136): 9, 21. Oct. 25, 1949.
Subjects discussed include: Penny candy, licorice, candy fried eggs, and remelting milk chocolate.

333. FLAVOR FIRM WITH A SOUL. Can. Ind. 11 (136): 10, 19. Oct. 25, 1949.
Humanism in Industrial relations and product manufacture distinguishes Magnus concern. Magnus, Maybee and Reynard.

334. AN UNEXPLOITED MARKET. Can. Ind. 11 (136): 18. Oct. 25, 1949.
Candymakers neglect chocolate flavors. Other firms cash in on popularity.

335. WHAT'S BOILING? Can. Ind. 11 (135): 21. Oct. 11, 1949.
Subjects discussed include: White mint hard candy and the calcium carbonate Research at the USDA, Southern Regional Research Laboratory, New Orleans.

336. TEXAS PRALINES. W. Conf. 36 (10): 9. Oct. 1949.
Creole Praline Kitchen, Houston, Texas, owned by P. M. Bannister.

337. ELIMINATING DUST HAZARDS. Can. Ind. 11 (134): 5, 14. Sept. 27, 1949.
Novel construction techniques utilized by E. J. Brach, Chicago, to eliminate explosion danger.

338. MARASCHINO CHERRIES. Can. Ind. 11 (134): 7. Sept. 27, 1949.
Processing.

339. WHAT'S BOILING? Can. Ind. 11 (134): 17. Sept. 27, 1949.
NCA-USDA, Southern Regional Research Laboratory, New Orleans' research on calcium carbonate.

340. WHAT'S BOILING? Can. Ind. 11 (133): 7. Sept. 1949.
NCA-USDA, Southern Regional Research Laboratory, New Orleans works on dairy products, non-fat dry milk solids, and mint wafers.

341. PROFILE OF A CANDY MAN. Can. Ind. 11 (133): 19. Sept. 13, 1949.
Describes Neal V. Diller, The Nutrine Candy Co., Chicago, Ill.

Anonymous--Continued

342. WHAT'S BOILING? Can. Ind. 11 (132): 6. Aug. 30, 1949.
Subjects discussed include: NCA-USDA, Southern Regional Research Laboratory Study on Rancidity.

343. WHAT'S BOILING? Can. Ind. 11 (131): 19, 21. Aug. 16, 1949.
Subjects discussed include: NCA-USDA, Southern Regional Research Laboratory Research of the Rancidity problem.

344. ONE HUNDRED YEARS OF CHEMICALS. Can. Ind. 11 (130): 25. Aug. 16, 1949.
Pfizer Co., New York, to mark Centennial Anniversary. Anhydrous citric acid aids candy production.

345. TAX DEVELOPMENTS. Can. Ind. 11 (130): 5, 12. Aug. 2, 1949.
New enforcement procedures, Supreme Court Decision withholding tax cases reviewed.

346. CONVENTION QUOTES. Can. Ind. 11 (130): 13. Aug. 2, 1949.
Major speeches at NCWA conclave present plans to increase trade efficiency-sales.

347. BRACH'S PROGRESS - A PHOTO STUDY. Man. Conf. 29 (8): 28-30. Aug. 1949.
Description of E. J. Brach & Sons, Chicago, Ill.

348. AWARD TO JAMES A. KING. Can. Ind. 11 (129): 1. July 19, 1949.
PMC honors King, Nulomoline Division, American Molasses Co., New York.

349. CHOCOLATE MAKING SIMPLIFIED. Can. Ind. 11 (129): 13-14. July 19, 1949.
Bramley Mill eliminates lengthy processing, cuts production time, effects economies.

350. PROFILE OF A CANDY MAN. Can. Ind. 11 (128): 15, 19. July 5, 1949.
Mrs. Irene Pecheur, Pecheur Lozeng Co., Brooklyn, New York, makes pay roll mint.

351. WHAT'S BOILING? Can. Ind. 11 (128): 19. July 5, 1949.
Subjects discussed include: Retaining softness in chocolate centers, cream filling for chocolates.

352. QUICK CANDYING OF FRUITS. Food Man. 24 (7): 316. July, 1949.
Use of vacuum. This is reviewed in Man. Conf. 29 (10): 10. October, 1949.

353. PMCA CONFERENCE STRESSES RESEARCH. Man. Conf. 29 (7): 36, 38, 40, 42. July, 1949.
Third production conference.

354. THE KETTLE AWARD. Can. Ind. 10 (127): 1, 4. June 21, 1949.
Award to Ted Stempfel.

355. CANDY BRANDS HONORED. Can. Ind. 10 (127): 11, 39. June 21, 1949.
Brand Names Foundation lists 26 industry firms with over 2000 years of production.

356. BRAND NAMES IN ACTION. Can. Ind. 10 (127): 12. June 21, 1949.
Foundation's educational program dramatizes background of manufacturers advertising.

Anonymous--Continued

357. PARADE OF BRAND NAMES. Can. Ind. 10 (127): 16, 19. June 21, 1949.
Some candy brand names are 100 years old. Partial list reveals ingenuity and variety.

358. NEW TECHNIQUE IN HARD CANDY PACKAGING. Can. Ind. 10 (127): 17, 19. June 21, 1949.

359. PROFILE OF A CANDY MAN. Can. Ind. 10 (127): 24, 26. June 21, 1949.
Describes Ted Stempfel, 1949 Kettle Award Winner. E. J. Brach & Sons, Chicago.

360. CONVENTION PROGRAM. Can. Ind. 10 (126): 5, 6. June 7, 1949.
Sixty-sixth Annual NCA Convention.

361. STRAIGHT FROM THE MANUFACTURER. Can. Ind. 10 (126): 6, 10. June 7, 1949.
Situation reviewed by Bonomo, Frederick, Krockel, Adelson, Goldenberg, and White.

362. WHAT'S BOILING? Can. Ind. 10 (126): 7-45, 60. June 7, 1949.
Subjects discussed include: General Candy making, miniature marshmallow for ice cream, peppermint lozenges, raspberry cream center, trouble with too much inversion.

363. RAW MATERIALS AND INGREDIENTS. Can. Ind. 10 (126): 9. June 7, 1949.
Reference and use of dried milk by candy manufacturers.

364. MID YEAR REVIEW. Can. Ind. 10 (126): 28, 40. June 7, 1949.
Quality conscious producers have one eye on competitive market and other on costs.

365. VISIT TO A MAJOR INGREDIENT SUPPLIER. Can. Ind. 10 (126): 37-38. June 7, 1949.
California Fruit Growers Exchange supplies candy field with flavors, pectin, citric acid, sodium citrate, etc.

366. WHO'S WHO AMONG WHOLESALERS. Conf. 34 (2): 13. June, 1949.
W. T. Stuart of Stuart and Betts, Inc., Richmond, Va.

367. FOURTH ANNUAL NCWA CONVENTION PROGRAM. W. Conf. 36 (6): 7-9. June, 1949.

368. LETTERS TO MC EDITOR. Man. Conf. 29 (5): 61. May, 1949.
Information given on truffles, formulas and directions.

369. NEW DENTRIFICES MAY PROVE BOON TO CANDY INDUSTRY. W. Conf. 36 (5): 7. May, 1949.

370. LETTERS TO THE MC EDITOR. Man. Conf. 29 (4): 30, 66. Apr. 1949.
Information given on Licorice formulas, caramel coated popcorn (non-sticky), coconut squares.

371. EASTER EGGS AND SUBWAY STORES. Man. Conf. 27 (4): 43. Apr. 1949.
Outlet expansion by Loft Candy Corporation.

372. NEW PLANT DOUBLES BEECHER OUTPUT. Man. Conf. 29 (3): 27-28. Mar. 1, 1949.
Katherine Beecher's buttermints have enlarged plant. Katherine Beecher, Inc., Manchester, Pennsylvania.

Anonymous--Continued

373. HOW TO USE YEAST IN CANDY. Man. Conf. 29 (3): 29-30, 62. Mar. 1949.
Formulas given for Brewers yeast in candy.

374. TRENDS IN CANDY LAWS. Man. Conf. 29 (3): 50. Mar. 1949.

375. NEW NECCO RESTROOMS HIGHLIGHT SANITATION. Man. Conf. 29 (2): 31. Feb. 1949.
Pictures and description.

376. TWO CENT ITEMS SHOW SALES APPEAL. Man. Conf. 29 (2): 54. Feb. 1949.
Labor costs same as for one cent piece, can give more for money.

377. IN THE NEWS THIS MONTH. W. Conf. 36 (2): 18. Feb. 1949.
Imperial Candy Co., Seattle, Washington, awards Service Pins.

378. HOW TO IMPROVE STEAM PLANT EFFICIENCY. Man. Conf. 29 (1): 29-30. Jan. 1949.
Tendency towards higher boiler operating pressures required for feedwater: Zero hardness, low total solids, low concentrations of silica, and low and controllable alkalinities.

379. LETTERS TO THE MC EDITOR. Man. Conf. 29 (1): 58. Jan. 1949.
Information given of grained peanut patties and jawbreakers.

380. HOW CANDY MERCHANDISING IS HANDLED IN THE SUPER MARKETS. W. Conf. 36 (1): 10-11, 31. Jan. 1949.

381. HOW TO USE SORGO SIRUP IN CANDY. Man. Conf. 28 (12): 29-30. Dec. 1948.
Contains sufficient invert sugar to replace all or part of that from other sources used in many candy formulas. The high minerals good source for enriched candy.

382. CALIFORNIA PLANT OPENED BY CHASE. Man. Conf. 28 (12): 33. Dec. 1948.
Celebration marks opening of San Jose Factory.

383. LETTERS TO THE MC EDITOR. Man. Conf. 28 (12): 60-61. Dec. 1948.
Information given on chocolate covered cherries and formulas for Italian creams.

384. OUTLOOK FOR FOREIGN ALMONDS. Man. Conf. 28 (11): 30, 59. Nov. 1948.
Survey and statistics.

385. USE OF DAIRY PRODUCTS IN CANDY. Man. Conf. 28 (8): 56-60. Aug. 1948.
NCA-USDA, Southern Regional Research Report on Progress in Candy Research, #14. Explains utilization of dairy products, yeast, levulose, slab dressings, proteins, and other products used.

386. BERNARD D. RUBIN. Man. Conf. 28 (8): 66. Aug. 1948.
Obituary, member of Sweets Co. of America.

387. NCA CONVENTION PROGRAM. Man. Conf. 28 (6): 19-30. June, 1948.
Sixty-fifth Annual Convention held in Waldorf-Astoria, New York, June 20-25.

388. ARC CONVENTION PROGRAM. Man. Conf. 28 (6): 30. June, 1948.
Twenty-eighth Annual Convention of the Associated Retail Confectioners of U. S. June 21-23, New York's Commodore Hotel.

Anonymous--Continued

389. USING DRY MILK SOLIDS. Man. Conf. 28 (6): 52, 54, 56. June, 1948.
Report of Agriculture Research Administration of USDA. Dry milk solids give moisture retaining properties.

390. PENNSYLVANIA PACKAGE LAW. Man. Conf. 28 (6): 112. June, 1948.
Classification of wts. and measures laws.

391. NEW MODIFIED ALBUMEN FOUND. Man. Conf. 28 (3): 46. Mar. 1948.
New and original modified albumen described by Angemeier (Pro-tan).

392. LETTERS TO THE MC EDITOR. Man. Conf. 28 (3): 59. Mar. 1948.
Information given on candied fruits. Emphasis on necessary balance between cane sugar and corn syrup to prevent sugaring on the one hand and stickiness on the other. Also gives information on barber pole stick candy.

393. REDUCING FREIGHT DAMAGE LOSSES. Man. Conf. 28 (2): 33, 35. Feb. 1948.
Shipping Container Institute study indicates most causes of damage to freight are easily preventable. Shippers, not carriers, held responsible for most damage.

394. FLAVOR AND ACCEPTABILITY OF MONOSODIUM GLUTAMATE. U. S. Quartermaster Corps, Quartermaster Food and Container Institute, 78 pp. 1948. Chicago.
Symposium with bibliography.

395. TROUBLES WITH CARAMELS. Man. Conf. 27 (12): 49. Dec. 1947.
Why batches don't work out.

396. LETTERS TO THE MC EDITOR. Man. Conf. 27 (12): 50, 51. Dec. 1947.
Information given on polishes for candy approved by FDA.

397. EMIL J. BRACH. Man. Conf. 27 (12): 32, December, 1947.
Obituary of founder of E. J. Brach and Sons, Chicago.

398. STABILIZERS CAN CUT RETURNED GOODS. Man. Conf. 27 (11): 62-63. Nov. 1947.
Stabilizing cereal product gives moisture control, through dispersal and "locking in" of tiny droplets, delays drying out, resists humidity and the tendency towards weeping, sweating and stickiness. Acts as an antioxidant and emulsifies fats for maximum dispersion. Formulas given.

399. JUDSONS STREAMLINE CANDY PRODUCTION. Man. Conf. 27 (10): 65. Oct. 1947.
Revitalizing and revamping of manufacturing, distributing and services routines in taking over an old firm, Jenner Manufacturing Co., San Antonio, Texas.

400. ANSWER TO PRODUCT UNIFORMITY. Man. Conf. 27 (8): 33-34. Aug. 1947.
Three way conditioning, cooling, dehumidification and insulation achieve more uniform product at Sharp and Shearer, Inc., Reading, Pa., Plant.

401. RICHARD J. SAVAGE. Man. Conf. 27 (8): 38. Aug. 1947.
Obituary.

402. DISTILLED CULTURED DAIRY PRODUCTS. Man. Conf. 27 (8): 41. Aug. 1947.
New trend in solving problems of flavor field, distillate of cultured dairy products to be used in place of butter. Formulas and directions.

403. AGRICULTURAL PRODUCTS IN CANDY. Man. Conf. 27 (7): 27-28. July, 1947.
Report by Bureau Agri. and Ind. Chem., USDA and NCA. Research Project at Southern Regional Research Laboratory in New Orleans. Subjects discussed include: Cast Marshmallow, concentrated fruit puree, caramel with whey and honey nougat.

Anonymous--Continued

404. WILLIAM F. HEIDE. Man. Conf. 27 (6): 61. June, 1947.
Obituary

405. CHASE ANNOUNCES EXECUTIVE CHANGES. Man. Conf. 27 (4): 23. Apr. 1947.
Complete reorganization of Company after purchase of National Candy Company, Clinton, Ind.

406. COCOA CONTROLLED BY MONOPOLIES. Man. Conf. 27 (4): 31. Apr. 1947.
Cocoa prices increase.

407. HOW TO USE WHOLESALE, RETAIL FORMULAS. Man. Conf. 27 (3): 37, 66. Mar. 1947.
Advantages and disadvantages of each field.

408. SUPER - EYE SCOPE ANALYZES CANDY. Man. Conf. 27 (2): 33-34. Feb. 1947.
New Electronic Microscope promises more precise scientific candy data.

409. FACT LABELING STIMULATES SALES. Man. Conf. 27 (2): 37, 39. Feb. 1947.
Consumers need and want intelligent facts.

410. HOW TO MAKE PULLED MINTS. Man. Conf. 27 (1): 48. Jan. 1947.
Formulas and special flavoring suggestions with necessary precautions.

411. Aasted, Kai Christian. (Copenhagen, Denmark).
CHOCOLATE CASTING MACHINE DRIVE. U. S. Patent 2,551,992. (May 8, 1951). 33 (1): 28. Jan. 1953.
Description Man. Conf. 33(1): 28 Jan. 1953.

412. Abeles, Ernest R.
TEST RAW MATERIALS. Man. Conf. 32 (9): 26-28. Sept. 1952.
Testing of raw materials as important in candy making process as any other.

413. Adams, Paul
TRUE FRUIT FLAVORS. Can. Ind. 16 (199): 10, 20. Mar. 1952.
Most successful flavors have been "tailor-made" to meet candy makers specifications.

414. Alikonis, Justin J.
CARBOHYDRATE USES HELP ACHIEVE VARIOUS CANDY EFFECTS. Can. Ind. 19 (257): 10, 25. June 15, 1954.
A great degree of flexibility is necessary in the carbohydrates which serve as the major constituents of the numerous products produced by the Confectionery Industry. The desired results in candies are produced by the controlled manipulation of these carbohydrates. For this reason the composition of the major types of sweeteners and of the more significant physical and chemical properties are discussed.

415. FLEXIBILITY OF SWEETENERS HELPS CREATE NEW CANDY LINES. Can. Ind. 19.(258): 22, 35. June 29, 1954.
The effect of various sweeteners on hard candies or high boiled candies and chewing confections is discussed.

416. THE CONTROL OF GLOSS ON HARD BUTTER COATINGS. Man. Conf. 34 (6): 76-82. June, 1954.

417. COMPOUND COATINGS WILL BENEFIT BY NEW COCOA STANDARDS. Can. Ind. 19 (254): 23, 27. May 4, 1954.

Alikonis, Justin J. --Continued

418. GLOSS CONTROL IN USING HARD BUTTER COATING. Conf. J. 80 (952): 10, 13, 15, 16, 18, 20, 23. May, 1954.
To obtain initial gloss on using hard butters in coatings is a simple matter. It is not as critical as obtaining gloss in chocolate, and cocoa butter type coatings. The problem to practically every manufacturer has been the retention of gloss or prevention of latent bloom.

419. TECHNOLOGIST STATES THE CASE FOR COMPOUND COATINGS FOR CANDIES. Can. Ind. 19 (253): 5, 21. Apr. 20, 1954.

421. VEGETABLE HARD BUTTER COATINGS CAN BE IMPORTANT SUMMER SALES AID. Can. Ind. 18 (224): 7, 16. Mar. 10, 1953.
Stable dependable coatings are described.

422. SORBITOL IN CONFECTIONS. Conf. J. 78 (935): 30-31, 48. Dec. 1952.
This is a technologists discussion for laymen.

423. USE OF SORBITOL IN CONFECTIONS. Man. Conf. 32 (12): 27-29. Dec. 1952.
Thorough review. Advantages listed with table of recommended percent for candy.

424. SEVEN REASONS FOR USING SORBITOL IN CANDY. Can. Ind. 17 (216): 25, 32. Nov. 18, 1952.
Effect of Sorbitol differs depending on whether it is cooked in with batch.

425. STABILIZED PLASTIC TYPE CONFECTION AND METHOD. U. S. Patent 2,587,806. Mar. 4, 1952. (Assigned to Paul F. Beich and Co.).
Designed to avoid "leak" in candy. Method comprises completely hydrating a soluble algin with cold water, and including with confectionery ingredients. Complete description in Man. Conf. 33 (1): 28. Jan. 1953.

426. SHELF-LIFE EXTENSION. Can. Ind. 14 (178): 39, 44, 50. June 5, 1951.
Freshness retention, vital for candy selling, is obtainable by maintaining moisture balance.

427. HOW TO EXTEND SHELF-LIFE IN CONFECTIONS. Conf. J. 77 (917): 74, 77, 78, 80-83. June, 1951. Also in Man. Conf. 31 (6): 39, 41, 43. June, 1951.
Describes Sorbitol and its uses.

428. PROBLEMS IN CHOCOLATE LIQUOR PRODUCTION. Food Tech. 5 (4): 142-45. Apr. 1951.
Standardization of terms used in chocolate industry is needed to avoid confusion, aim of International American Cacao Center. Though food technology has little control over the fermentation of cacao beans, it is important in roasting and grinding operations. A rapid method for redressing Aloxite Triple Mill stones is given with methods to maintain a high production of nibs to liquor.

429. CHOCOLATE: A NEW PROCESS AND NEW EQUIPMENT FOR SUPERIOR TASTE, TEXTURE, AROMA. Man. Conf. 29 (6): 39-40, 42, 95. June, 1949.

430. SIMPLIFIED METHOD OF MAKING CHOCOLATE. U. S. Patent 2,465,828. Mar. 29, 1949. (Assigned to Paul F. Beich and Co.)
Method of making chocolate confections directly from cacao nibs and other dry and wet ingredients. Description given Can. Ind. 10 (126): 31-32, 67. June 7, 1949.

431. Alikonis, Justin J., and Farrell, Kenneth T.
IMPROVEMENT OF COCOA-TYPE COATINGS FOR USE IN ARMY RATIONS. Food Tech. 5 (7): 288-90. July, 1951; Conf. J. 77 (919): 40-41, 51. Aug. 1951.
A coating which will withstand temperatures up to 49°C. (120°F.) for long periods of time and at the same time cannot be differentiated in palatability from regular fine chocolate coatings has been developed.

431A. Alikonis, Justin J., Lawford, Hugh, and Kalustian Peter
THE ROLE OF HARD BUTTERS IN CHOCOLATE TYPE COATINGS. Conf. J. 79 (940): 35-37. May, 1953.
Emphasizes importance of these products.

432. Allured, Allen R.
HOWS AND WHYS OF CODE DATING. Man. Conf. 33 (2): 23-24. Feb. 1953.

433. Allured, Stanley
MANUFACTURING COMPOUND COATINGS AT CURTISS. Man. Conf. 34 (5): 27, 29, 30. May, 1954.
This describes the equipment and processing methods employed at the Curtiss plant that provide dependable and uniform coatings.

434. THE MINT JULEP STICK. Man. Conf. 33 (12): 27. Dec. 1953.
A swizzel stick made of hard candy.

435. THE BOARDLESS STARCH CASTING SYSTEM. Man. Conf. 33 (11): 31-33. Nov. 1953.
The New England Confectionery Co. installed a boardless starch machine 22 years ago and have operated it practically continuously ever since.

436. COOKING AND FORMING HARD CANDY AT M AND F LABORATORIES. Man. Conf. 33 (9): 33-35. Sept. 1953.

437. SELLING FROZEN CANDY. Man. Conf. 33 (6): 19-20. June, 1953.
Fannie May tries it. Expensive method but makes possible "fresh-as-packed" candy.

438. Ambler, J. A.
THE CANDY TEST FOR SUGARS. Man. Conf. 7 (1): 17-19. Jan. 1927.
A practical simple test which every candy manufacturer can use to determine the quality of sugar before using it in candy.

439. Anderson, Wilhelm and Apenitis, Alfreds
DETERMINATION OF MOISTURE CONTENT OF HARD CANDY. Intern. Chocolate Rev. 5 (1): 15. Jan. 1950.

440. Angermeier, Herbert F.
DEMETHOXYLATED PECTINS IN CONFECTIONERY. Conf. J. 79 (947): 8, 10, 12, 15-16, 18. Dec. 1953.
There are three important problems, setting time, sweating, and acid taste.

441. HOW THE CANDY MANUFACTURER CAN USE DEMETHOXYLATED PECTINS. Can. Ind. 18 (231): 63, 66. June 16, 1953; Conf. J. 79 (941): 14. June, 1953.

441A Arens, Egmont
HOW TO PACKAGE CANDY FOR THE MASS MARKET. Can. Ind. 19 (233): 11, 13. July 14, 1953.
Five principle points are: (1) Establishing the name with the consumer, (2) Getting strong display value and family identity, (3) Differentiating between the various items in the line, (4) Conveying the high quality of the candy to consumers without elaborate printing or color work, (5) Building appeal and distinction into the line without use of appetite appeal reproductions.

442. Armstrong, George
COCONUT IN CANDY. Man. Conf. 28 (5): 30-31. May, 1948.
A "know how" discussion on using it.

443. Ashworth, Handel and Doblin, Percy W.
CHOCOLATE MELTER. U. S. Patent 2,469,709. May 10, 1949.
Electronic device melts chocolate in seconds. Abstract and drawing in Can. Ind. 12 (145): 11. Feb. 28, 1950.

444. Avera, Fishugh and Rosefield, Joseph L.
IMPROVED NUT BUTTER. U. S. Patent 2,447,387. Aug. 17, 1948. Avera assigned to Rosefield.
Stabilization of nut butters by flavor carrier. Method introduces a flavor solvent into a comminuted mass of nuts in the presence of a dineric interface modifier.

445. Baker, William R., Jr.
BEST CANDY MARKETING MUST COMBINE ADVERTISING PACKAGING. Can. Ind. 19 (235): 31. Aug. 11, 1953.
Best way to develop impulse market for candy is a better package.

446. Baldwin, Clara
FOIL FOR CANDY PACKAGE. Man. Conf. 32 (5): 25, 27-28, 30. May, 1952.

447. GIMBEL'S MODERNIZED CANDY DEPARTMENT. Man. Conf. 31 (1): 57-58. Jan. 1951.

448. PACKAGING FOR PERFECTION AT LOFT'S. Man. Conf. 30 (11): 33-6. Nov. 1950.

449. QUALITY PLUS EYE APPEAL BRING REPEATS FOR KRESGE - NEWARK. Man. Conf. 30 (11): 55-56. Nov. 1950.

450. LOFT ADOPTS DESIGNS FOR SMALL STORES. Man. Conf. 30 (6): 39-41. June, 1950.

451. LA MARQUISE DE SEVIGNE OF FRANCE PUTS EMPHASIS ON PACKAGING. Man. Conf. 30 (5): 29, 36. May, 1950.

452. MODERN SWISS FIRM STRESSES QUALITY CANDY. Man. Conf. 30 (2): 23-24, 63. Feb. 1950.
Lindt and Sprungli's remodeled plant at Kilchberg, Zurich, Switzerland.

453. FREIA PLANT FEATURES VERSATILITY. Man. Conf. 29 (4): 20, 23. Apr. 1949.
Freia Chocolate Factory, Oslo, Norway still faces shortages. Has well equipped chemical laboratory.

454. MARABOU EXPANDS VOLUME IN SWEDEN. Man. Conf. 29 (2): 27-29. Feb. 1949.
Marabou Chocolate Factory Ltd., Stockholm, Sweden, has largest percentage of piece work production of all chocolate factories in Sweden.

Baldwin, Clara--Continued

455. CANDY MADE TO MUSIC AT NOEL'S. Man. Conf. 28 (10): 26, 29. Oct. 1948.
Noel y Cia Ltda. Sociedad Argentina de Dulces Conservas in Buenas Aires described.

456. CANDY PLANTS IN SOUTH AMERICA. Man. Conf. 28 (8): 27-28. Aug. 1948.
World wide candy methods series.

457. HOW HUCKE BUILDS SALES IN CHILE. Man. Conf. 28 (3): 31-32. Mar. 1948.
Hucke Hermanos, Sociedad Anonima Commercial in Valparaiso, Chile was founded in 1872 and is still expanding.

458. Barker, A. W.
EASY CLEANING FOR DROP ROLLERS. U. S. Patent 2,484,670. Oct. 11, 1949.
Cleans off plastic sugar. See abstract in Can. Ind. 12 (141): 5. Jan. 3, 1950.

459. Barker, H. A. and Kennedy, E. P.
PAPER CHROMATOGRAPHY OF VOLATILE ACIDS. Analyt. Chem. 23 (7): 1033-34. July, 1951.
Method for separation and estimation.

460. Barnett, Claude D.
QUALITY IMPROVES COMPOUND COATINGS. SIMULATE CHOCOLATE. Can. Ind. 19 (250): 10-20. Mar. 9, 1954.
Due to skyrocketing of cocoa prices, there is great interest at present in compound coatings.

461. HERE IS HOW TO MAKE BEST USE OF COMPOUND COATINGS. Can. Ind. 19 (251): 4. Mar. 23, 1954.
If compound coatings are to be used, they must be used properly for best results.

462. HOW TO DETERMINE WHAT FLAVORS TO USE FOR SPECIFIC CANDIES. Can. Ind. 19 (239): 15, 30. Oct. 6, 1953.
Practical information by experienced man.

463. USE OF DAIRY PRODUCTS. Can. Ind. 17 (208): 6, 14. July 29, 1952.
Knowledge and proper use of dairy products vital.

464. SUMMER CANDIES. Can. Ind. 14 (179): 10, 28. June 19, 1951.
Hints on jellies.

465. Barricini, Jack
LOLLIPOP STICK. U. S. Patent 2,469,589. May 10, 1949. Assigned to Toy Pop Co., New York.
This is a plastic toy stick. See abstract in Can. Ind. 12 (142): 25. Jan. 17, 1950.

465A Barron, J. Lloyd
PLANT SANITATION AND HOUSEKEEPING. Man. Conf. 30, (4): 29-30, 34-36, 81. Apr. 1950.
The dirty plant is inefficient.

466. Bartley, E. P.
EMPLOYER - EMPLOYEE RELATIONS TRENDS. Man. Conf. 29 (8): 47-48. Aug. 1949.
Specific rules outlined.

468. Batchlet, Robert L.
CONFECTION PACKAGE AND TOY STRUCTURE. U.S. Patent 2,657,144. Oct. 27, 1953.
See abstract in Man. Conf. 34 (1): 37. Jan. 1954. Describes toy cartridge belt confection package.

469. Bausman, Alonzo Linton
TRAY EMPTYING MECHANISM FOR CONFECTIONERY MOLDING MACHINE, U. S. Patent 2,561,775. July 24, 1951.
See abstract in Man. Conf. 32 (10): 32, 52. Oct. 1952.

470. Beasley, Roy
EFFICIENCY, ECONOMY FOR RETAIL MANUFACTURE. Man. Conf. 30 (6): 52, 54. June, 1950.
An ideal shop is described.

471. Beatty, Norman
STREAMLINED PRODUCTION. Can. Ind. 16 (195): 11, 14. Jan. 29, 1952.
Multi-product candy plant increases output by longer runs, constant mixer, and new cooler.

472. Becker, Gustav F.
FATS, OILS AND HARD BUTTERS. Part I; Conf. J. 78 (924): 6, 8-11. Jan. 1952, Part II; Ibid. (925): 12, 14, 16, 18, 22. Feb. 1952.
Very complete discussion of properties of vegetable oils and fats available for confectionery use.

473. CANDY TECHNOLOGY. Part I; Can. Ind. 15 (184): 5, 20. Aug. 28, 1951. Part II; Ibid. (185): 10, 29. Sept. 11, 1951.
Research reveals new ways to use fats, oils, hard butters in candy manufacture.

474. FATS AND OILS IN CANDY. Can. Ind. 14 (169): 5, 20. Jan. 30, 1951.
There is great interest in flavor and stability since these limit shelf-life.

475. WHY DO COLORS FADE IN COMPOUND COATINGS? Conf. J. 77 (912): 30. Jan. 1951.

476. Bedford, J. E.
A PLANT SAFETY COMMITTEE MEANS FEWER ACCIDENTS. Conf. J. 78 (928): 33, 40. May, 1952.

477. Bedoukian, Paul Z.
AROMATIC CONSTITUENTS OF FRUIT-FLAVORS. Perfumery and Essent. Oil Record. 41 (12): 445-48. Dec. 1950.
The odorous constituents of many fruits are unknown. The determination of some aromatic compounds has been made in apple, peach, raspberry, strawberry, orange, cherry, grape, pineapple, and banana.

478. Beeson, John D.
PREVENTIVE MAINTENANCE APPLIED TO SCALES. Man. Conf. 32 (7): 33. July, 1952.
This means eliminating breakdowns before they occur.

479. Benjamin, G. J.
AUTOMATIC INSTRUMENTS INSURE QUALITY CANDY PRODUCTION. Can. Ind. 19 (242): 24, 31. Nov. 17, 1953.
Various methods of checking and controlling temperatures are described.

480. Bennett, Harry
TRADE MARKS. LEGAL AND COMMERCIAL ASPECTS WITH PARTICULAR ATTENTION TO CHEMICALS, CHEMICAL SPECIALITIES AND ALLIED PRODUCTS, INCLUDING A LIST OF TRADE-MARK AND TRADE NAME PRODUCTS AND THEIR SUPPLIERS. 479 Pages, 1949, Chemical Publishing Co., Brooklyn, New York.
See review in Man. Conf. 29 (8): 48. Aug. 1949.

481. Bentz, R. W., O'Grady, T. J., and Wright, S. B.
ANTIOXIDANTS AND FOOD PRESERVATIVES. Food Tech. 6 (8): 302-4. Aug. 1952.
Mainly about butylated hydroxyanisole and its uses.

482. Bergdoll, Merlin S. and Holmes, Elizabeth
THE HEATING OF SUCROSE SOLUTIONS. THE RELATIONSHIP OF 5-(HYDROXYMETHYL)-FURFURAL TO COLOR FORMATION. Food Res. 16 (1): 50-56. Jan. - Feb. 1951.
Over 302°F there are many changes including reversion and a yellow and brown discoloration. Formation of color was simultaneous with hydroxymethyl furfural formation.

483. Berman, Matthew
PMCA LANCASTER CONFERENCE SURPASSES ALL OTHERS. Conf. J. 80 (953): 14, 20. June, 1954.
Abstracts of papers given.

484. CAN THIS HAPPEN TO YOUR CANDIES? Conf. J. 80 (952): 32-35. May, 1954.
Subjects discussed are: Tempering the centers, moisture loss through coatings, cupping, shrinking, fudge, marshmallow, caramel.

485. SUMMER COATING VARYING ON RETAIL CANDIES. Conf. J. 80 (950): 27-28. Mar. 1954.
Strong flavor centers complement and help the retailer to determine the type of coating to be used.

486. PLANNING PRODUCTION OF EASTER CANDIES. Conf. J. 80 (949): 11-12, 14, 16. Feb. 1954.
Warm weather candy sales tempo can be quickened by protective coatings, new combinations and variations in relatively popular types of candies.

487. PREVENTING FERMENTATION IN FRUIT AND NUT EGGS. Conf. J. 80 (948): 14-18. Jan. 1954.
Control of sirup density of fruit fondant and frappe solves problem of cracking and fermentation.

488. MAKING CAST MARSHMALLOW EASTER EGGS. Conf. J. 79 (947): 19-21. Dec. 1953.

489. VARIETY OF HARD CANDIES SUITABLE FOR HOLIDAYS. Conf. J. 79 (946): 8, 10, 12, 14. Nov. 1953.
Xmas mix, cut rock, candy ribbons, filled candy and many others can be made in a wide range of sizes, shapes and colors.

490. HOW RETAILERS CAN OVERCOME CHRISTMAS PRODUCTION PROBLEMS. Conf. J. 79 (945): 23-24. Oct. 1953.
Mechanical coaters and candies made in advance eliminate holiday rush difficulties and short assortments.

491. SOME BUYERS NOW CONSIDERING EASTER EGGS. Conf. J. 79 (944): 6, 8. Sept. 1953.

Berman, Matthew--Continued

492. HOW DIFFERENT ARE RETAIL CANDIES? Conf. J. 79 (943): 7-8, 43. Aug. 1953.
Formulas for retail candies are given.

493. SUMMER MADE CANDIES FOR FALL DISTRIBUTION. Conf. J. 79 (942): 7-10. July, 1953.
Subjects discussed are: Making crystallized creams, bob sirup plus fondant, condition of the molding starch, crystallized pulled grain mints, crystal coating, controlling the chew, a word about hard candies.

494. PRACTICAL ASPECTS OF THE LEHIGH CONFERENCE. Conf. J. 79 (941): 9, 14, 16, 18, 21-22, 24, 26-28. June, 1953.
Review of papers given.

495. GOOD OLD SUMMERTIME CANDIES. Conf. J. 79 (940): 40-41. May, 1953.
Subjects covered include: Cooking temperature, protection of molding starch, candies ruined by weather changes.

496. ADAPTABILITY OF RETAIL CANDY FORMULAS. Conf. J. 79 (939): 38, 49. Apr. 1953.
How to modify formula.

497. HEAT RESISTANT SUMMERTIME CANDIES. Conf. J. 79 (938): 9-10, 12. Mar. 1953.
Milk type summer coatings described.

498. PRODUCTION EQUIPMENT COSTS BEAR RELATION TO CANDIES MADE. Conf. J. 79 (937): 42, 44. Feb. 1953.
Discussion of equipment necessary.

499. RETAILERS MAKE DISTINCTIVE EASTER EGGS. Conf. J. 79 (936): 8. Jan. 1953.

500. MARSHMALLOW GOOD FOR YOUR EASTER CANDY. Conf. J. 78 (935): 10. Dec. 1952.

501. OFF SEASON TESTING OF SUMMER CANDIES. Conf. J. 78 (934): 8, 10, 13. Nov. 1952.
Rough coat milk icing described.

502. THE CREAM OF THE CROP. Conf. J. 78 (933): 36, 47. Oct. 1952.
Cream centers discussed.

503. PLANNING EASTER CANDIES FOR 1953. Conf. J. 78 (932): 18-20, 24. Sept. 1952.

504. SOME PRECAUTIONS ON FUTURE PRODUCTION. Conf. J. 78 (931): 33, 46. Aug. 1952.

505. RETAIL CANDIES FOR SUMMER AND FALL. Conf. J. 78 (930): 18-20, 23. July, 1952.

506. PMCA LEHIGH CONFERENCE EXCEEDS PREVIOUS YEARS. Conf. J. 78 (929) 49-53. June, 1952.
Includes abstracts of papers given at conference.

507. SUMMER CANDY SUGGESTIONS. Conf. J. 78 (928): 18-20, 23. May, 1952.

508. FONDANT COATING FOR BON BONS. Conf. J. 78 (926): 30, 32, 42. Apr. 1952.

Berman, Matthew--Continued

509. SUMMER COATINGS TO BE MADE BY THE MANUFACTURERS. Conf. J. 78 (925): 27. Feb. 1952.

510. QUICKLY MADE EASTER CANDIES. Conf. J. 78 (924): 42, 44, 47, 50. Jan. 1952.
This is written for manufacturing retailers.

511. STARCH CAST EASTER EGGS. Conf. J. 77 (923): 10, 12, 15-16, 19. Dec. 1951.

512. RETAIL CANDIES FOR THE CHRISTMAS SEASON. Conf. J. 77 (922): 18-20. Nov. 1951.

513. PLANNING PRODUCTION OF EASTER SPECIALITIES. Conf. J. 77 (921): 39-40. Oct. 1951.

514. HALLOWEEN CANDIES FOR THE RETAILER. Conf. J. 77 (920): 18, 20, 22, 24. Sept. 1951.

515. PRODUCING CANDIES IN SUMMER FOR FALL AND WINTER DISTRIBUTION. Conf. J. 77 (919): 10, 14, 18. Aug. 1951.
Many of the larger plants are using temperature and humidity control to carry over candies but too many of the smaller plants are not equipped. When making candies during the month of August and possibly part of September it would be well to bear in mind that chewing candies should be cooked 2 - 3° lower, thus producing candies which would be of the desired firmness or consistency later on. Also they must be properly protected in storage.

516. NEW PRODUCTS AND PROCESSES DISCUSSED AT LEHIGH. Conf. J. 77 (917): 28, 30, 32, 34, 36, 38, 50-51. June, 1951.
Report of PMCA meeting.

517. WARM WEATHER CANDIES FOR THE RETAILER. Conf. J. 77 (916): 16, 18, 24. May, 1951.
Centers for bon bons, almond paste centers, and coatings are discussed.

518. FLUFFY TENDER MARSHMALLOW EVER POPULAR. Conf. J. 77 (915): 10, 12, 20-22. Apr. 1951.
Fiftieth Anniversary of the modern marshmallow. Subjects discussed include: Starch-egg marshmallow, caramel coated, gelatin, process-boiled or not boiled, cut squares, cast, moisture content of molding starch.

519. SPRINGTIME CANDIES FOR THE MANUFACTURING RETAILER. Conf. J. 77 (914): 10-14. Mar. 1951.
Subjects discussed are: fondant fluff kisses, pecan pralines, hard butterscotch, quality peanut brittle, soda sponge candy.

520. MANUFACTURING RETAILERS - MAKES EASTER SPECIALITIES. Conf. J. 77 (912): 10, 12, 14, 16. Jan. 1951.
Subjects discussed are: Use of water molds, rubber molds, old fashioned novelties, eggs, coconut cream and rolled, and directions for coating.

521. PLANNING PRODUCTION OF EASTER GOODS. Conf. J. 76 (909): 12, 16, 18. Oct. 1950.

522. NOUGAT. Conf. J. 76 (907): 8, 10, 15. Aug. 1950.
Popularity discussed with description of different types.

523. Bernstein, Joseph
MODERN METHODS CAN SELL OLD FAVORITES TO BUSY SHOPPERS. Can. Ind. 19 (246): 22, 26. Jan. 12, 1954.
A few methods for making candy sell better in Self Service Stores.

524. Berthold, John G., Jr.
CONFECTIONERY CONTAINER. U. S. Patent 2,628,169. Feb. 10, 1953, Assigned to J. G. Berthold Co., West Virginia.
For description see Man. Conf. 33 (9): 43. Sept. 1953.

525. Bettes, Lester L.
THE ART OF PROCESSING CANDIES IN REVOLVING PANS. Can. Ind. 19 (236): 7, 10. Aug. 25, 1953.
Soft finish, hard finish, pearled and creamed candies, sugar sanding of starch gums, Boston baked Spanish peanuts, almonds creamed for crystallizing, creamed filberts and creamed walnut quarters.

526. A COMPLETE GUIDE TO CANDY MAKING WITH THE USE OF REVOLVING PANS. Can. Ind. 19 (235): 5, 7. Aug. 11, 1953.
General methods described.

527. Bevans, Leo. J.
HOW TO MAINTAIN PLANT CLEANLINESS, SAFETY BY USE OF PROPER FLOORING. Can. Ind. 19 (237): 5, 7. Sept. 8, 1953.
Explains how a candy firm overcame the expensive proposition of putting up with a hard to clean floor.

528. Blomquist, Edwin O.
HISTORY OF CANDY. Part I; Can. Ind. 15 (192): 24-25. Dec. 18, 1951, Part II; Ibid. 16 (193): 8, 12. Jan. 1, 1952.

529. Blumenthal, Samuel K.
HIGHER COCOA BEAN PRICES WILL FORCE USE OF SUBSTITUTES. Conf. 38 (11): 6, 21. Mar. 1954.
Answer lies in compound coatings.

530. Blumenthal, Bernard S.
DON'T MISS THE CHOCOLATE BOAT. Can. Ind. 11 (132): 14-15, 21. Aug. 30, 1949.
With demand bound to increase, now is the time to plan for future market.

531. CHOCOLATE BUYING POLICIES. Can. Ind. 10 (126): 27, 46. June 7, 1949.
Case for converter operation presented with view to risks, profits, and markets.

532. Bolanowski, John
COOKING STARCH JELLIES CONTINUOUSLY. Conf. J. 78 (935): 14, 16, 18, 21. Dec. 1952.
Engineering problems discussed.

533. NEW EQUIPMENT. Can. Ind. 17 (212): 15, 26. Sept. 23, 1952.
Pilot plant experiments on starch jellies show use of votator in candy production.

534. MAKING MARSHMALLOW CONTINUOUSLY. Can. Ind. 12 (144): 10-12, 14. Feb. 14, 1950.
Scientific discussion of process with diagrams.

535. Bonini, John H.
FOLDING CARTONS - CHARACTERISTICS FOR ADAPTATION IN CANDY PACKAGING. Can. Ind. 19 (247): 8, 28. Jan. 26, 1954.
Development of the paperboard box for candy packaging is the subject of this article featuring the highlights of a paper presented in the activities report of the QM Food and Container Institute of Chicago.

536. Booker, James P.
NEW METHODS - NEW MACHINES MEAN INDUSTRY GROWTH. Conf. J. 79 (938): 20-21. Mar. 1953.
Continuous process jelly method mentioned, new continuous automatic chocolate conditioner, bon bon coater and enrober which will coat candy with either fondant or icing discussed.

537. FONDANT COATING MACHINE HAS BEEN GREATLY IMPROVED. Conf. J. 78 (928): 50, 52. May, 1952.

538. KEEP YOUR EQUIPMENT IN WORKING CONDITION. Conf. J. 77 (921): 45, 61. Oct. 1951.

539. BON BONS. Conf. J. 77 (915): 40-42. Apr. 1951.
Ten rules to produce good bon bons.

540. RETAIL BATCHES NEED THEIR OWN FORMULAS. Co... (914): 48, 50. Mar. 1951.

541. A REFRESHER LESSON ON THE HANDLING OF CHOCOLATE COATING. Conf. J. 76 (911): 48-50. Dec. 1950.

542. PROCESSES AND TIMING IN COOKING AND CASTING. Conf. J. 76 (910): 54, 56, 58. Nov. 1950.

543. Bouchard, B. A.
THE WHOLESALERS ROLE IN MARKETING CANDY BARS. Conf. 39 (2): 13, 17. June, 1954.
Three basic points to consider: The careful selection of pre-sold rapid turnover products, the maintenance of adequate facilities for correctly storing and distributing these perishable products, and a constant search for a more aggressive sales plan for your sales force.

544. Brehm, Paul A.
SANITATION VITAL IN INDUSTRY. Man. Conf. 27 (3): 30-32, 51. Mar. 1947.
How to maintain high standards of sanitation in the candy plant.

545. Briggs, D. R.
ELECTROPHORETIC MOBILITIES AND CONDUCTOMETRIC ACTIVITIES OF POTASSIUM, SODIUM, AND LITHIUM SALTS OF GUM ARABIC. J. Phys. and Colloid Chem. 52 (1): 76-83. 1948.
A short review of this is given in Man. Conf. 29 (4): 14. Apr. 1949.

546. Brock, F. Hanley
USE OF CORN PRODUCTS IN CONFECTIONS. Part I, Can. Ind. 17 (215): 8, 25. Nov. 4, 1952. Part II, Ibid. 17 (216): 28. Nov. 18, 1952. Part III, Ibid. 17 (218): 26. Dec. 16, 1952.
Part I. Thick and thin boiling starches used in manufacture of starch gums and jellies discussed. Part II. Marshmallow creams, creams, nougats used all types of corn starch, sirups and sugars. Part III. Caramels, fudges, taffies, kisses all use corn starch, sirups, sugars, and lecithin.

Brock, F. Hanley--Continued

547. CORN SIRUP OFFERS MANY ADVANTAGES IN CANDY MAKING. Man. Conf. 30 (4): 23-6. Apr. 1950.
The functions of corn sirup are listed with data on representative sirups.

549. Brorby, J. V.
IN SELECTING A BROKER DETERMINE VOLUME RETAIL COVERAGE. Can. Ind. 19 (249): 36, 42. Feb. 23, 1954.
Concentrated and effective selling of candy can be accomplished through use of a broker's retail staff-men who are trained to do a thorough job.

550. Browne, Christopher W.
MODERN PACKAGING ENCYCLOPEDIA. New York, Plastic Catalog Corp. 932 pp. illus. 1951.

551. Bronson, W. F.
TECHNOLOGY AND UTILIZATION OF GELATIN. Food Tech. 5 (2): 55-58. Feb. 1951.
Production methods are outlined for manufacturing gelatin from acid treated and lime cured raw materials. Major uses in food and drug industries are discussed.

552. Brown, H. B. and [illegible]
SUGAR CONFI[illegible]ONERY AND CHOCOLATE MANUFACTURE IN GERMANY. Bibliography of Scientific and Industrial Reports. Final Report 406, Item 22. Dec. 1945.
Review reports on eleven German plants, with details as to machinery used, production methods, and present status. Only three of the plants actually visited. Information about others by interview with plant people. Industry almost completely dormant during war.

553. Brown, Thomas.
HOW GOOD METHODS, EQUIPMENT AID CHOCOLATE TEMPERING. Man. Conf. 28 (7): 33-34, 36, 38, 40-41, 44-46. July, 1948.
Practical Discussion.

554. Bruell, Frederick M.
TAX DEVELOPMENTS. Can. Ind. 12 (142): 23, 27. Jan. 17, 1950.
Records should be preserved. Contingent salary contracts held not fully deductible.

555. TAX DEVELOPMENTS. Can. Ind. 11 (137): 17, 20. Nov. 8, 1949.
Savings may be made if separate firm created to make substitute products.

556. TAX DEVELOPMENTS. Can. Ind. 11 (133): 5, 18. Sept. 13, 1949.
Supreme Court rules on Family Partnerships, New Corporations, OPS also in Legal Tests.

557. Brumburgh, Frank
REALISTIC QUALITY OF SYNTHETIC FLAVORS HELPS CUT CANDY COSTS. Can. Ind. 19 (255): 18. May 18, 1954.
There are miracles in the flavor chemists' laboratory. With the use of testing instruments, the flavor technician represents synthetics that very often defy detection in comparison tests with natural products.

558. Buck, Hugh
STONES SPECIALIZE IN CANDY CANES. Man. Conf. 27 (12): 31-2. Dec. 1947.
Stones Candy Co., Olympia, Washington, makes candy canes.

559. Buese, Frank
OVERHEAD MAY SMOTHER PROFITS. Man. Conf. 32 (10): 19-20, 22-23. Oct. 1952.

560. LABOR COSTS AND PROFITS. Man. Conf. 31 (12): 20-21. Dec. 1951.

561. MATERIAL LOSSES VS. PROFITS. Man. Conf. 31 (11): 22-23. Nov. 1951.

562. Burbank, H. Russell
DEVELOPMENTS IN THE WESTERN HEMISPHERE - THE INTERNATIONAL AMERICAN CACAO CENTER AT TURRIALBA, COSTA RICA. Cocoa, Chocolate and Confectionery Alliance Ltd. Report of Cocoa Conference, 1951, 39 pp.

563. WHAT'S DOING IN COCOA? Conf. J. 76 (907): 20, 22, 29. Aug. 1950.
Conditions discussed by President of Rockwood and Co., Brooklyn, New York.

564. Burton, Laurence V.
CHEMICAL RESIDUES IN FOODS. Food Tech. 4 (12): 503-6. Dec. 1950.
Containers may contribute off flavors.

565. Butler, Harold G.
HOW TO USE SOY ALBUMEN IN CANDY. Man. Conf. 28 (8): 29-32. Aug. 1948.
It is necessary that soy albumen's distinctive properties and characteristics be taken into consideration. It differs from egg albumen. Data presented on candy tests.

566. Byles, L. A.
TRENDS IN THE PRODUCTION AND CONSUMPTION OF RAW COCOA. Cocoa, Chocolate and Confectionery Alliance Ltd. Report of Cocoa Conference, 3 pp. 1951.
This contains World Statistics on the subject.

567. Cady, Smith H. Jr.
SELL CANDY - MAKE PROFIT. W. Conf. 38 (5): 8. May, 1951.

568. HOW TO SELL CANDY AT RETAIL. W. Conf. 37 (2): 24. Feb. 1950; Ibid. 37 (3): 21. Mar. 1950.

569. Cairncross, S. E. and Sjostrom, L. B.
FLAVOR PROFILES. Food Tech. 4 (8): 308-11. Aug. 1950.
The flavor profile offers a means of flavor evaluation by which degrees of difference between samples based on the intensity of individual character notes, the degree of blending, and the overall amplitude may be obtained. This may allow a taste panel to check the small differences occurring when flavor improvements are attempted.

570. Campbell, L. E. and Backes, J. V.
SCIENTIFIC BACKGROUND OF THE GERMAN CHOCOLATE INDUSTRY. Off. Pub. Bd. Report P. B. 18905: 39 pp. Aug. 1945.
The German Chocolate Manufacturers Industry is less advanced scientifically than the corresponding British Industry.

571. Cardevielle, Clarence C.
NON-CRYSTALLIZING SUGAR SIRUP. U. S. Patent 2,459,991. Jan. 3, 1950.
Abstract of this is given in Can. Ind. 12 (141): 5, January 3, 1950.

572. Carilli, Charles
WHAT'S BOILING? Can. Ind. 19 (258): 27. June 28, 1954.
Subjects discussed are: Manufacturing clear candy toys, formulas for light marshmallows, preparing chocolate nonpareils.

573. WHAT'S BOILING? Can. Ind. 19 (257): 17. June 15, 1954.
Subjects discussed are: Votator for jelly production and producing burnt almonds.

574. WHAT'S BOILING? Can. Ind. 19 (255): 14. May 18, 1954.
Grained marshmallow formula, producing peanut patties.

575. WHAT'S BOILING? Can. Ind. 19 (254): 17. May 4, 1954.
Subjects discussed were: Candy color fading, advisability of using sorbitol.

576. WHAT'S BOILING? Can. Ind. 19 (253): 21. Apr. 20, 1954.
Subjects discussed are: Producing jelly slices, cut marshmallow formula using gum arabic for high gloss.

577. WHAT'S BOILING? Can. Ind. 19 (252): 17. Apr. 6, 1954.
Subjects discussed are: Producing cast chocolate nougats, speeding up lozenge drying and producing jelly gums.

578. WHAT'S BOILING? Can. Ind. 19 (251): 7. Mar. 23, 1954.
Equipment for grained marshmallows discussed.

579. WHAT'S BOILING? Can. Ind. 19 (250): 13. Mar. 9, 1954.
Subjects discussed are using liquid sugar scrap in marmalade jellies and producing grained marshmallow.

580. WHAT'S BOILING? Can. Ind. 19 (249): 48. Feb. 23, 1954.
Subjects discussed are: Producing hard candy toys, making penny sugar sticks, preventing graining in candy.

581. WHAT'S BOILING? Can. Ind. 19 (248): 7. Feb. 9, 1954.
Subjects discussed are: Mold in pecan pralines, marshmallow gelatin weight, graininess in caramel, chocolate covered crunch.

582. WHAT'S BOILING? Can. Ind. 19 (247): 25. Jan. 26, 1954.
Subjects discussed are: Dessicated coconut creams, maintaining hard candy gloss, marshmallow gelatin scrap, preventing graininess in caramel.

583. WHAT'S BOILING? Can. Ind. 19 (246): 13. Jan. 12, 1954.
Subjects discussed are: Eliminating cracks in panned items, producing 100% sugar mint puffs, carton storing of hard candy.

584. WHAT'S BOILING? Can. Ind. 19 (245): 11. Dec. 29, 1953.
Subjects discussed are: Coatings for bon bons, jelly bean manufacture, cut marshmallow without gelatin.

584A WHAT'S BOILING? Can. Ind. 19 (244): 16. Dec. 15, 1953.
Subjects discussed are: Vacuum cooking of hard candy, rapidly drying marshmallows, leaking easter eggs.

585. WHAT'S BOILING? Can. Ind. 19 (243): 8. Dec. 1, 1953.
Subjects discussed are: Making firm jelly, fruit candy formulas, Jordan almond processes.

Carilli, Charles--Continued

586. WHAT'S BOILING? Can. Ind. 19 (242): 12. Nov. 17, 1953.
Subjects discussed are: Simplifying crystallization, jelly sweating, marshmallow fermentation.

587. WHAT'S BOILING? Can. Ind. 19 (240): 34. Oct. 20, 1953.
Subjects discussed are: British type toffee and chocolate storage temperature.

588. WHAT'S BOILING? Can. Ind. 19 (239): 10. Oct. 6, 1953.
Subjects discussed are: Avoiding stickiness in creams and jellies, keeping coco nut from drying out, types of butters, and clear candy storage.

589. WHAT'S BOILING? Can. Ind. 19 (238): 12. Sept. 22, 1953.
Subjects discussed are: Substitute for corn starch, calcium carbonate, replacement for agar agar, citrus pectin jelly, quantity of acid.

590. WHAT'S BOILING? Can. Ind. 19 (237): 7. Sept. 8, 1953.
Subjects discussed are: "Natural food" candy, ginger candy, and butter crunch correction.

591. WHAT'S BOILING? Can. Ind. 19 (236): 24. Aug. 25, 1953.
Subjects discussed are: Non-sticking caramel corn, "Natural food" candies, orange and lemon candies, chocolate using low fat cocoa.

592. WHAT'S BOILING? Can. Ind. 19 (235): 7. Aug. 11, 1953.
Subjects discussed are: Almond butter brittle formula, and roasted nut odor problem due to oils.

593. WHAT'S BOILING? Can. Ind. 19 (234): 21. July 28, 1953.
Discussion of jelly center mints.

594. WHAT'S BOILING. Can. Ind. 19 (233): 7. July 14, 1953.
Subjects discussed are: Propaganda, oleomargarine, color fading due to loss of moisture.

595. WHAT'S BOILING? Can. Ind. 18 (232): 19. June 30, 1953.
Subjects discussed include: Slab sweating, keeping corn sirup lines free, icing sugar or powdered sugar containing 3% redried corn starch.

596. WHAT'S BOILING? Can. Ind. 18 (231): 14. June 16, 1953.
Subjects discussed include: Stickiness in peanut brittle, filling for hard candy, cure for marshmallow fermentation.

597. WHAT'S BOILING? Can. Ind. 18 (229): 6, 53. May 19, 1953.
Subjects discussed include: Bloom resistant coatings, manufacturing cast nougat, preventing kiss shrinkage.

598. WHAT'S BOILING? Can. Ind. 18 (228): 21. May 5, 1953.
Subjects discussed include: Malted milk balls, shelf-life of conched vs. unconched chocolate, resistance to fat bloom, fondant for old fashioned ice cream drop.

599. WHAT'S BOILING? Can. Ind. 18 (227): 9. Apr. 21, 1953.
Subjects discussed include: Bloom resistant coatings, lighter coatings, malted milk candies.

Carilli, Charles--Continued

600. WHAT'S BOILING? Can. Ind. 18 (226): 15. Apr. 17, 1953.
Subjects discussed include: Candy sticking to paper, fudge tasting like tobacco, a formula for salt water kisses.

601. WHAT'S BOILING? Can. Ind. 18 (225): 10. Mar. 24, 1953.
Subjects discussed include: Use for peanut scrap, lighter chocolate coating, wheat vs. corn starch for gum drops.

602. WHAT'S BOILING? Can. Ind. 18 (224): 18. Mar. 10, 1953.
Subjects discussed include: Soft Marshmallow peanuts, and falling of hand rolled creams.

603. WHAT'S BOILING? Can. Ind. 18 (223): 16. Feb. 24, 1953.
Subjects discussed include: Right equipment for fondant making, and preventing sinking in marshmallows.

604. WHAT'S BOILING? Can. Ind. 18 (222): 13. Feb. 10, 1953.
Subjects discussed include: Dutch liquor for coatings, pinholes in marshmallow peanuts, curdling of caramels.

605. WHAT'S BOILING? Can. Ind. 18 (221): 9. Jan. 27, 1953.
Subjects discussed include: Fat coming out of coconut centers, and preventing lumps in milk chocolate.

606. SCIENTIFIC DEVICES CAN DO 1001 DIFFERENT JOBS. Can. Ind. 18 (221): 10, 16. Jan. 27, 1953.
Guide to instruments and controls.

607. WHAT'S BOILING? Can. Ind. 18 (220): 8. Jan. 13, 1953.
Subjects discussed are: Longer shelf-life for bon bons, preventing grain in thin mints, better quality for marshmallows.

608. WHAT'S BOILING? Can. Ind. 17 (219): 7. Dec. 30, 1952.
Subjects discussed include: Non-standardized ingredients, elimination of solids in honey comb, more caramel in turtles.

609. WHAT'S BOILING? Can. Ind. 17 (218): 7, 33. Dec. 16, 1952.
Subjects discussed include: Gloss on hard candy and foaming agent for marshmallow.

610. WHAT'S BOILING? Can. Ind. 17 (217): 16, 23. Dec. 2, 1952.
Subjects discussed include: Equipment for jelly beans, amount of gelatin for marshmallows.

611. WHAT'S BOILING? Can. Ind. 17 (216): 6. Nov. 18, 1952.
Subjects discussed include: Making fruit nougat sweeter, and plant equipment for making jelly beans.

612. WHAT'S BOILING? Can. Ind. 17 (215): 7. Nov. 4, 1952.
Subjects discussed include: Elimination of color fading, effect of glycerol on nuts, keeping mint centers soft, preventing graining in caramels, using desiccated coconut in creams.

613. WHAT'S BOILING? Can. Ind. 17 (214): 35. Oct. 21, 1952.
Discussion of chocolate bloom and the new products which retard it.

Carilli, Charles--Continued

614. WHAT'S BOILING? Can. Ind. 17 (213): 7. Oct. 7, 1952.
Subjects discussed include: Storing frozen chocolates, improving penny sugar sticks, speeding up lozenge drying.

615. WHAT'S BOILING? Can. Ind. 17 (212): 6. Sept. 23, 1952.
Subjects discussed include: Making and handling nougat, increasing shelf-life of butter creams, how to prevent taffy from graining.

616. WHAT'S BOILING? Can. Ind. 17 (211): 8. Sept. 9, 1952.
Subjects discussed include: Brewers yeast in buttermints, oat gum in nougat.

617. WHAT'S BOILING? Can. Ind. 17 (210): 6. Aug. 26, 1952.
Subjects discussed include: Best temperature for hard candy, peanut patties, formulas for nougat.

618. WHAT'S BOILING? Can. Ind. 17 (209): 13. Aug. 12, 1952.
Subjects discussed include: Use of gum arabic for high gloss.

619. WHAT'S BOILING? Can. Ind. 17 (208): 15. July 29, 1952.
Subjects discussed include: Clear candy toys, making light creams.

620. WHAT'S BOILING? Can. Ind. 17 (206): 21. July 1, 1952.
Subjects discussed include: Prohibition on use of sodium bisulphite, improvement of maple sirup.

621. WHAT'S BOILING? Can. Ind. 16 (205): 7. June 17, 1952.
Subjects discussed include: Development of peanut butter stabilizer, "Fix", and nougat formulas.

622. WHAT'S BOILING? Can. Ind. 16 (204): 57. June 3, 1952.
Subjects discussed include: Use of calcium carbonate in candy, and pan department operation.

622A WHAT'S BOILING? Can. Ind. 16 (203): 18. May 20, 1952.
Subjects discussed include: New QM specifications and sterilization of peanut candy.

623. WHAT'S BOILING? Can. Ind. 16 (202): 23. May 6, 1952.
Subjects discussed include: Storing hard candy in cartons, producing creamed almonds.

624. WHAT'S BOILING? Can. Ind. 16 (201): 11. Apr. 22, 1952.
Subjects discussed include: Food and Container problems of the QM, stability of nuts.

625. WHAT'S BOILING? Can. Ind. 16 (200): 25. Apr. 8, 1952.
Subjects discussed include: Proper storage of chocolate, use of animal fats.

626. WHAT'S BOILING? Can. Ind. 16 (199): 13. Mar. 25, 1952.
Subjects discussed include: Stickiness in jelly beans, fruit toffee, panning opera gums and spiced strings, using gelatin in marshmallow.

627. WHAT'S BOILING? Can. Ind. 16 (198): 6. Mar. 11, 1952.
Subjects discussed include: Mottled Jordan almonds, making jelly beans.

628. WHAT'S BOILING? Can. Ind. 16 (197): 6. Feb. 26, 1952.
Subjects discussed include: Vacuum dried fruits, sugar mint puffs, and acetostearins.

Carilli, Charles--Continued

629. WHAT'S BOILING? Can. Ind. 16 (196): 37. Feb. 12, 1952.
Subjects discussed include: Coating fat containing bon bons, coconut and fondant icing formulas, adding oil to bon bon coatings.

630. WHAT'S BOILING? Can. Ind. 16 (195): 9. Jan. 29, 1952.
Subjects discussed include: Definition of adulterated candy, acceptance of sorbitol pointed up.

631. WHAT'S BOILING? Can. Ind. 16 (194): 21. Jan. 15, 1952.
Subjects discussed include: Use of potassium carbonate to make chocolate darker and to alter taste, use of sodium bisulphite not permitted.

632. WHAT'S BOILING? Can. Ind. 16 (193): 7. Jan. 1, 1952.
Subjects discussed include: Cracking of jelly beans and casting peppermint patties.

633. WHAT'S BOILING? Can. Ind. 15 (192): 21. Dec. 18, 1951.
Discusses flavor evaluation tests.

634. WHAT'S BOILING? Can. Ind. 15 (191): 19, 25. Dec. 4, 1951.
Subjects discussed include: Drivert, fading, and leaks.

635. WHAT'S BOILING? Can. Ind. 15 (190): 9, 29. Nov. 20, 1951.
Subjects discussed include: Corn sirup analysis developed by National Bureau of Standards, how to whiten candy coating, sugar lozenges.

636. WHAT'S BOILING? Can. Ind. 15 (189): 11, 33. Nov. 6, 1951.
Subjects discussed include: Use of cocoa in chocolate fudge and cotton candy.

637. WHAT'S BOILING? Can. Ind. 15 (188): 9. Oct. 23, 1951.
Subjects discussed include: Sweetness in chocolate and speeding up gum drop production.

638. WHAT'S BOILING? Can. Ind. 15 (187): 16. Oct. 9, 1951.
Subjects discussed include: Lustre, and licorice flavored pectin.

639. WHAT'S BOILING? Can. Ind. 15 (186): 9, 17. Sept. 25, 1951.
Subjects discussed include: Six ways to prevent chocolate bloom, and pecan patties

640. WHAT'S BOILING? Can. Ind. 15 (185): 7, 27. Sept. 11, 1951.
Subjects discussed include: Candy as a flavoring agent in ice cream, and dehydrated fondant.

641. WHAT'S BOILING? Can. Ind. 15 (184): 9. Aug. 28, 1951.
Subjects discussed include: Sweeteners as a control for graining, powdered ammonia for white streaks in mint sticks, and creamy marshmallows.

642. WHAT'S BOILING? Can. Ind. 15 (183): 6, 18. Aug. 14, 1951.
Subjects discussed include: Vacuum for hard candy, and tropical chocolates.

643. WHAT'S BOILING? Can. Ind. 15 (182): 7. July 31, 1951.
Subjects discussed include: Conditioning air in the setting room, and research on sorbitol.

Carilli, Charles--Continued

644. WHAT'S BOILING? Can. Ind. 15 (181): 6. July 17, 1951.
Subjects discussed include: Effect of temperature and humidity, starch room, packaging and cellophaning, use of phosphoric acid.

645. WHAT'S BOILING? Can. Ind. 15 (180): 12. July 3, 1951.
Subjects discussed include: Use of yeast, both primary and Brewers, vegetable fats, starch, accurate moisture control, blending pecans, making Christmas taffy, and peanut brittle in July.

646. WHAT'S BOILING? Can. Ind. 14 (179): 6. June 19, 1951.
Subjects discussed include: Glazing peanut bars, research formulas from USDA-Southern Regional Research Laboratory at New Orleans.

647. WHAT'S BOILING? Can. Ind. 14 (178): 16. June 5, 1951.
Subjects discussed include: Candy glaze and turpenization acid blend for fruit candies, mint pillows, and color fading in bon bons.

648. WHAT'S BOILING? Can. Ind. 14 (177): 6. May 22, 1951.
Subjects discussed include: Opera creams, use of screening for sifting starch, for jellies and creams before depositing, for different sizes of nonpareil seeds, softening hard candy, cordial creams change over equipment for starch gums and pectin jellies, including pectin jelly.

649. WHAT'S BOILING? Can. Ind. 14 (176): 6, 16. May 8, 1951.
Subjects discussed include: Vitaminization procedure, enriching pectin jelly candies, mixtures with cocoa, handling starch jellies, marshmallows and nougats, fruit flavored hard candies.

650. WHAT'S BOILING? Can. Ind. 14 (175): 7. Apr. 24, 1951.
Subjects discussed include: Colors of summer coatings, production of penny chocolate bars.

651. WHAT'S BOILING? Can. Ind. 14 (174): 6. Apr. 10, 1951.
Subjects discussed include: Chocolate bloom and vitamins.

652. WHAT'S BOILING? Can. Ind. 14 (173): 7. Mar. 27, 1951.
Subjects discussed include: Pectin jellies, calcium carbonate, electrostatic changes in chocolate.

653. WHAT'S BOILING? Can. Ind. 14 (172): 7. Mar. 13, 1951.
Subjects discussed include: Surface ripples, temper testing, gloss, and coating equipment for chocolate.

653A WHAT'S BOILING? Can. Ind. 14 (171): 7. Feb. 27, 1951.
Subjects discussed include: Sugar content of chewing gum, formulas for chewing gum, use of Irish moss, and bon bon coatgs.

654. WHAT'S BOILING? Can. Ind. 14 (169): 7. Jan. 30, 1951.
Subjects discussed include: Egg white specifications, starch modification, cocoa powder, new sweetening agent sucaryl, nut storage.

655. WHAT'S BOILING? Can. Ind. 14 (168): 11. Jan. 16, 1951.
Subjects discussed include: Filbert butter crunch, improving peanut brittle, loss of luster, unwrapped caramels.

656. WHAT'S BOILING? Can. Ind. 12 (151): 10. May 23, 1950.
Subjects discussed include: Caramel coated marshmallows, turkish paste, egg frappe.

Carilli, Charles--Continued

657. FIFTY YEARS OF CANDYMAKING PROGRESS. Can. Ind. 12 (151): 56, 58. May 23, 1950.

658. WHAT'S BOILING? Can. Ind. 12 (150): 7. May 9, 1950.
Subjects discussed include: Calcium carbonate in candy as studied at USDA-Southern Regional Research Laboratory in New Orleans, under direction of Dr. L. F. Martin, Jr.

659. WHAT'S BOILING? Can. Ind. 12 (149): 7, 10. Apr. 25, 1951.
Subjects discussed include: Candy coated chocolate, torrone or nougatine, chocolate milk fudge ice cream topping, butter cream easter eggs.

660. WHAT'S BOILING? Can. Ind. 12 (147): 15. Mar. 28, 1950.
Description of creams cut on a cookie depositor.

661. WHAT'S BOILING? Can. Ind. 12 (146): 25. Mar. 14, 1950.
Subjects discussed include: Trouble with sugar mints, and unwrapped mint lumps.

662. WHAT'S BOILING? Can. Ind. 12 (144): 33, 37. Feb. 14, 1950.
Subjects discussed include: Bananas in candy, and an edible protective coating.

663. WHAT'S BOILING? Can. Ind. 12 (141): 7. Jan. 3, 1950.
Discusses substitution of calcium carbonate for part of the starch for casting.

664. Carlin, George T.
WHIPPING AGENTS. Can. Ind. 10 (127): 20. June 21, 1949; Ibid. 11 (128): 10, 14. July 5, 1949.
Fermentation results from excessive moisture. Albumen functions described. Flavor, whipping ability, concentration in finished batch determine albumen quality.

665. HOW TO USE EGG ALBUMEN IN CANDY. Man. Conf. 28 (10): 30-32. Oct. 1948.
Scientific discussion with practical suggestions.

666. Carpenter, Charles H.
WHAT TO EXPECT FROM A CORRUGATED SHIPPING CONTAINER. Man. Conf. 34 (6): 41-44, 46. June, 1954.

667. Cartwright, L. C., and Kelley, Patricia H.
FLAVOR QUALITY AND STRENGTH OF PROPENYL GUAETHOL AS A VANILLA EXTENDER OR REPLACEMENT. Food Tech. 6 (9): 372-76, Sept. 1952.
Organoleptic studies comparing Vanitrope (Propenyl guaethol) with vanilla and conmarin and pure vanilla extract.

668. Casini, John
HOUSE COMMITTEE HEARS TESTIMONY. Conf. J. 76 (907): 42. Aug. 1950.
Amendment of law to prohibit sales below cost without necessity of proving damage.

669. Chapman, Harry R.
PROPOSED SUGAR AGREEMENT CALLED INTERNATIONAL CARTEL. Conf. 38 (12): 9, 24. Apr. 1954.

670. CHAPMAN PLEADS NCA CASE BEFORE U. S. TARIFF COMMISSION. Conf. J. 78 (932): 39-40. Sept. 1952.

Chapman, Harry R.--Continued

671. THE WASHINGTON SITUATION. Conf. J. 78 (931): 16, 44. Aug. 1952.

672. A CITIZEN'S DUTY TOWARDS GOVERNMENT. Conf. 37 (3): 9. July, 1952.
Address at NCA Convention, Chicago, June, 1952.

673. REPORT ON COCOA CONFERENCE. Can. Ind. 11 (134): 1, 26, 28. Sept. 27, 1949.
More beans, lower prices asked by American delegates.

674. Childs, W. H.
CANDY PRODUCTION. Can. Ind. 15 (184): 10. Aug. 28, 1951.
Kroger process for reclaiming candy trimmings.

675. CANDY PRODUCTION. Can. Ind. 15 (182): 5, 12. July 31, 1951.
Reclaiming scrap as usable sirup developed.

676. CANDY TRIMMINGS. Man. Conf. 31 (6): 31, 33-34, 37. June, 1951.

677. PEANUT BUTTER IN CONFECTIONERY. Man. Conf. 28 (4): 31-2, 57-61. Apr. 1948.
Report with bibliography and formulas.

678. HOW TO SALVAGE SCRAP CANDY. Oak Park, Ill. Man. Conf. Pub. Co., 1953.

679. CONSIDER THE CANDY COUGH DROP. Man. Conf. 33 (12): 19-21. Dec. 1953.

680. THE CHLOROPHYLL CONTROVERSY. Man. Conf. 33 (2): 17-18. Feb. 1953.

681. THE LONG GREEN. Man. Conf. 32 (1): 14-15. Jan. 1952.
Chlorophyll and its use in candy.

682. BITTERNESS AS A FACTOR IN THE FLAVOR OF CANDY. Man. Conf. 31 (3): 22-23. Apr. 1951.
Sweetness reduced by addition of bitter taste. Plain fondant vs. chocolate coated fondant.

683. MAKING OWN FLAVORS NO ANSWER TO FLAVOR CONTROL. Man. Conf. 30 (10): 21-22. Oct. 1950.
Uniformity depends on care.

684. SWEETNESS AS A FACTOR IN FLAVOR CONTROL. Man. Conf. 30 (6): 42-44. June, 1950.
Proper sweetness brings out flavor. Table presented of sweetening power of various substances and another for concentrations of solutions of equal sweetness.

685. FLAVOR CONTROL. Man. Conf. 30 (3): 25-26, 32. Mar. 1950.
Strength standards discussed with cost and finished product considered. Importance of quality control is emphasized.

686. FLAVOR CONTROL. Man. Conf. 30 (2): 25-26, 66. Feb. 1950.
Flavor very important ingredient. The control of flavor in a candy starts with flavor manufacture. It should be checked upon arrival at candy plant.

687. Chipault, J. R., Mizuno, G. R., Hawkins, J. M., Lundberg, W. O.
THE ANTIOXIDANT PROPERTIES OF NATURAL SPICES. Food Res. 17 (1): 46-55. Jan. - Feb. 1952.
In several instants the extracted antioxidants were more potent than the original spices, probably due to prooxidants in the ground spice. Sage contains at least two primary antioxidants and no synergist. In both sage and rosemary the active materials were concentrated in the fractions soluble in alkali and were not associated with the compounds responsible for the characteristic odor of spices.

688. Ciccone, Victor R.
COOKING STARCH JELLIES CONTINUOUSLY. Conf. J. 79 (936): 12, 13, 16-17. Jan. 1953.
Description of experimental process used at Charms, Inc. Flow sheet shown.

689. NEW EQUIPMENT. Can. Ind. 17 (212): 29, 34. Sept. 23, 1952.
Votator pilot plant tests seek controlled process for making quality starch jellies.

690. PRODUCTION ECONOMY. Can. Ind. 15 (181): 24, 26-27. July 17, 1951.
Scrap is a waste. Discusses how to hold it to a minimum and also new uses for it.

691. Cimicata, Louis
HOW TO MANUFACTURE, POLISH SMALLEST PAN GOODS MADE - NONPAREIL SEEDS. Conf. J. 77 (912): 41-43. Jan. 1951.
When and how to use scrap, making candy seed centers, china white seeds, and oil polishing are all covered in this paper.

692. FORMULAS AND DIRECTIONS FOR ENGROSSING AND POLISHING SOFT FINISHED PAN GOODS. Conf. J. 76 (911): 38-39. Dec. 1950.
Detailed directions.

693. INTRODUCTION TO THE ENGROSSING AND POLISHING OF SOFT FINISHED PAN GOODS. Conf. J. 76 (910): 42-43. Nov. 1950.
Detailed directions.

694. HOW TO MAKE BEST CREAM, FRENCH ROASTED, AND SUGAR-COATED SMOOTH ALMONDS. Conf. J. 76 (909): 44-48. Oct. 1950.
Directions and drawing of special pan.

695. EXACT DIRECTIONS FOR PRODUCING CHINA WHITE COATING ON GUM CENTERS. Conf. J. 76 (907): 47, 73. Aug. 1950.

696. Clark, David L. Jr.
THE HOUSE THAT CLARK BUILT. Man. Conf. 30 (11): 31-32. Nov. 1950.
The Story of D. L. Clark Co.

697. Clarke, W. Tresper
LIQUID CHOCOLATE DELIVERIES GAINING FAVOR AS COST REDUCES. Can. Ind. 19 (245): 5. Dec. 29, 1953. Part I.
Handling raw materials efficiently cuts candy costs.

697A LIQUID VERSUS BLOCK CHOCOLATE HANDLING HAS WIDE DIFFERENCES. Can. Ind. 19 (246): 29, 31. Jan. 12, 1954. Part II.
Various aspects of bulk chocolate deliveries comparing the handling of chocolate blocks and liquid chocolate.

Clarke, W. Tresper--Continued

698. PROPER HANDLING IS ESSENTIAL FOR SAFE DELIVERY OF LIQUID CHOCOLATE. Can. Ind. 19 (247): 15, 19. Jan. 26, 1954. Part III.
Continuation of the discussion of the aspects of bulk chocolate deliveries describing the pumping of liquid chocolate from the delivery truck.

699. PRESENT LIQUID CHOCOLATE TYPES REQUIRE NO AGING PERIODS. Can. Ind. 19 (248): 16. Feb. 9, 1954. Part IV.
Aging of chocolate is discussed in this article in the series on tank truck delivery of liquid chocolate.

700. LIQUID CHOCOLATE IN TRANSIT PROTECTS IT FROM COLD WEATHER. Can. Ind. 19 (249): 27. Feb. 23, 1954. Part V.
The question of keeping liquid chocolate in a fluid state while in transit to the user is discussed.

701. A LIQUID CHOCOLATE SAVINGS DEPENDS ON STUDY OF FREIGHT CAR COSTS. Part VI. Can. Ind. 19 (250): 29. Mar. 9, 1954.

703. HISTORY OF CACAO AND CHOCOLATE. Can. Ind. 18 (221): 5, 8. Jan. 27, 1953; Ibid. 18 (222): 7, 37. Feb. 10, 1953.
How ancient Mayas' cacahuatl became our chocolate. Dutch process, invented 125 years ago is explained. This also was known to ancient Mayas.

704. QUALITY MANUFACTURING POINTERS. Can. Ind. 17 (209): 11, 13. Aug. 12, 1952.
Fineness of grinding affects flavor, color and smoothness characteristics of chocolate.

705. EFFECTS OF FINE GRINDING. Man. Conf. 32 (6): 40-42. June, 1952.
Flavor and color affected by particle size.

706. COCOA AND CHOCOLATE. Can. Ind. 14 (174): 15, 25. Apr. 10, 1951.
Chilling, overheating, and other cacao product abuses are outlined with directions for their avoidance.

707. GERMAN FOOD PROCESSING AND MANUFACTURING TARGETS. Off. Pub. Bd. Report P. B. 1281, 43 pp. 1945.
Gebruder Stollwerck A. G. of Cologne and B. Sprengel Co. of Hannover, two chocolate and cocoa plants visited. Process described.

708. CHOCOLATE, COFFEE, BAKING TARGETS. Off. Pub. Bd. Report P. B. 3418, 12 pp. 1945.
Very little scientific production control found and an even smaller amount of research.

709. SCHOKO-BUCK STUTTGART (CHOCOLATE MFG. FIRM). Off. Pub. Bd. Report P. B. 1260, 11 pp. 1945.
Details of manufacturing. Scho-ka-kola was a caffein containing ration. Two preservatives were in use. Microbin was used in fruit and marmalade pastes to prevent souring, fermentation and spoilage; the other, Fetto-bacterin or abacterin is a fat antioxidant; used in marzipan and fatty cream fillings.

710. MORT SCHOKOLADENFABRIK, HALLE/SAALE (CHOCOLATE AND CONFECTIONERY FIRM). Off. Pub. Bd. Report P. B. 4317, 3 pp. 1945.
Description of marzipan and recipe for ersatz marzipan given. The Mort plant was formerly engaged in confectionery manufacture but this activity was considerably curtailed during war time.

Clarke, W. Tresper--Continued

711. OTTO BERTRAM, HAMBURG. Off. Pub. Bd. Report P. B. 4316, 8 pp. 1945.
In Germany the cacao products manufacturers received their supplies of cacao beans through the ports of Hamburg and Bremen. Most of the beans passed through the hands of a few brokers who knew what was going on. One of these was Otto Bertram, Pres. of Hamburg Cacao Assoc. Government control of cacao bean supply is described and Hildebrachdt's coffee-kola paste mentioned.

712. BREMA SCHOKOLADE FABRIK, HACKEY AND CO. BREMENONEWSTADT. Off. Pub. Bd. Report P. B. 3443, 1 p. 1945.
Plant badly damaged. The chocolate refining rolls, twenty pot conches, and dough mixers, however, being undamaged. There is a brief description given of the manufacture of cocoa powder.

713. MAUXION, SAALFELD, THURINGEN. Off. Pub. Bd. Report P. B. 4335, 6 pp. 1945.
Description of the machinery and products is given.

714. REPORT ON FELSCHE CHOCOLATE WORKS, LEIPZIG. N22. Off. Pub. Bd. Report P. B. 1809, 7 pp. 1945.
Reports a visit to the Felsche Chocolate Works. Seem to have produced the best in European chocolate. Description of Max Loesch automatic wrapping machine.

715. Clay, Clifford
USE OF THE CONCH. Can. Ind. 16 (202): 21, 24. May 6, 1952.
Well operated conch will perform three functions in preparation of chocolate. It will emulsify the batch, reduce the particle size, introduce flavor modifications by driving off undesirable volatiles and moisture.

716. Clements, Vincent
HOW TO HANDLE CHOCOLATE CANDIES. Man. Conf. 27 (8): 39. Aug. 1947.
Suggests proper storage and distribution conditions.

717. Cloud, William S.
METHOD AND APPARATUS FOR MANUFACTURE OF CANDY. U. S. Patent 2,648,297. Aug. 11, 1953.
Flowing by gravity a bank of individual solid strings from a viscous mass of boiled, ready-to-congeal threadable candy sirup, superimposing the individual threads on one another to form a continuous laminated layer of candy stock.

718. Clyne, Ernest J.
PERFECTION IN PROCESSING LICORICE. Conf. Prod. 15 (1): 43, 45, 47, 49. Jan. 1949.
This was reviewed in Man. Conf. 29 (5): 14, May, 1949.

719. Cole, Helen
COLOR DOES IT. W. Conf. 36 (2): 8-9. Feb. 1949.
Concerns packaging.

720. Conant, William J.
ROSEMARIE DE PARIS LOOKS AHEAD. Man. Conf. 30 (4): 39-40. Apr. 1950.

721. Cook, L. Russell
BRIEFING ON CHOCOLATE MANUFACTURE. Can. Ind. 16 (205): 18, 28. June 17, 1952; Ibid. 17 (206): 5, 22. July 1, 1952.
Chocolate makers can produce new flavors by changing roasting, conching processes.

Cook, L. Russell--Continued

722. SUMMER COATINGS. Can. Ind. 12 (152): 8, 10. June 6, 1950.
Use of higher grade cocoas would improve flavor. Proper hard butter is most essential.

723. A BRIEFING ON CHOCOLATE MANUFACTURE. Man. Conf. 32 (6): 26-27, 30, 30-31, 34. June, 1952.
Bean cleaning, roasting, cracking, liquor grinding, mixing and refining, fondant process, control of variables are the subjects covered.

724. KNOW YOUR CHOCOLATE. Can. Ind. 12 (146): 5-6. Mar. 14, 1950; Ibid. 12 (147): 21, 23. Mar. 28, 1950; Ibid. 12 (148): 19-20. Apr. 11, 1950.
Choosing the right coating essential and entails knowledge of taste, viscosities, and flavor refinement.

725. Corpe, Irene Hammond
CHARACTER CANDIES. Man. Conf. 29 (12): 33. Dec. 1949.
A manufacturing - retailing study.

726. Cosler, H. B.
STUDIES ON SHELF-LIFE OF COCONUT BARS. Man. Conf. 34 (6): 83-91. June, 1954.
This is a report of research of Quartermaster Food and Container Institutes on shelf-life over a long term.

727. IS A 'MADE-TO ORDER' SHELF-LIFE POSSIBLE FOR CANDY? Man. Conf. 33 (11): 19-22. Nov. 1953.
Conclusions from QM Ration candy storage experiments.

728. THE STABILITY OF CONFECTIONS IN MILITARY RATIONS HAVE VARYING TEMPERATURES. Man. Conf. 33 (10): 19-20, 22, 24-26. Oct. 1953.
This paper reports research undertaken in cooperation with the QM Food and Container Inst. for the Armed Forces.

729. GROWING NEED. Can. Ind. 17 (212): 5. Sept. 23, 1952.
Establishment of Candy Research Foundation would improve quality of entire industry.

730. MAKING CREAMED FILBERTS. Can. Ind. 16 (197): 5, 29. Feb. 26, 1952.
Crystallizing equipment, efficient plant operation are vital in creaming filberts.

731. PANNED CONFECTIONS. Can. Ind. 15 (189): 25, 28. Nov. 6, 1951.
Modernization of candy equipment has not reached pans yet.

732. BETTER QM RATIONS. Can. Ind. 15 (188): 5, 20. Oct. 23, 1951.
New solid bars, coatings meet all QM rations specifications.

733. PANNED CONFECTIONS. Man. Conf. 31 (10): 15-16. Oct. 1951.
Author has had much experience with panned goods.

734. HIGH TEMPERATURE CHOCOLATE. Man. Conf. 31 (10): 51-53. Oct. 1951.
Result of teamwork between manufacturers and QM.

735. Covert, Claude J.
VACUUM COOKING AND COOLING. Can. Ind. 12 (152): 55, 72. June 6, 1950.
Many candy types prepared by vacuum with resultant savings and increased quality.

735A Covert, Claude J. and Rafferto, Joseph L.
VACUUM SYSTEM OF MANUFACTURING CHOCOLATE SHELLS. U. S. Patent 2,670,696. Mar. 2, 1954. Assigned to Racine Conf. Machinery Co., Racine, Wisconsin.
For abstract see Mfg. Conf. 34 (5): 41. May, 1954.

736. Cox, David C.
ELECTRONIC SORTING FOR THE CANDY PLANT. Man. Conf. 27 (5): 78. May, 1947.
There are two machines. One removes dark articles from light ones, the other machine can remove articles differing in color but of the same brightness.

737. Crawford, C. W.
CHEMICALS IN FOODS: GOVERNMENT VIEW. Can. Ind. 16 (196): 22, 26. Feb. 12, 1952.
Additional legislation is needed to plug holes in existing law and protect consumer.

738. Crawford, M. B.
HOW TO HANDLE AIR SHIPMENTS. Man. Conf. 27 (9): 50, 73. Sept. 1947.
Storage facilities required are noted and importance of temperature control emphasized.

739. Crisp, Richard D.
DISTRIBUTION COSTS INHERENTLY REDUCIBLE. Man. Conf. 27 (5): 105-6. May, 1947.
How to get more volume from the same sale force, more sales from the subpar territory with no increases in sales expense or a larger average order size through sales training.

740. Crooks, Harold and Carriero, William F.
NOW - A PRECISE GAGE OF ENROBING FATS. Food Ind. 22 (10): 1693-94. Oct. 1950.
Describes a dial indicator method of measuring softening point of summer coatings and hard butters.

741. Cramer, A. B.
PROBLEMS IN MAKING HARD CANDY. Food Tech. 4 (10): 400-3. Oct. 1950.

741A Cross, Sherwood Thomas
AGENTS FOR PREVENTING LOSS OF GLOSS IN CANDY COATINGS. U. S. Patent 2,671,027. Mar. 2, 1954. Assigned to Atlas Powder Co., Wilmington, Del.
A sugar fat bonbon coating in which the weight ratio of fat to sugar lies between the inclusive limits of 8-20 and 25-75 inhibited against dulling by the incorporation of a mixture comprising a partial ester of a higher fatty acid and a polyoxyethylene derivative of a partial ester of a higher fatty acid.

742. TEST RESULTS OF SORBITOL IN CANDIES - USES OF SORBITOL IN MARSHMALLOW, CAST CREAMS, NOUGATS, AND FUDGE IS DISCUSSED. Conf. J. 79 (942): 37-40, 48. July, 1953.

743. BLOOM INHIBITED CHOCOLATE. U. S. Patent 2,626,216. Jan. 20, 1953. Assigned to Atlas Powder Co.
Bloom inhibitor is a mixture of a lipophilic partial fatty acid ester of a polyhydric compound containing at least one hydroxyl group for every three carbon atoms.

743A Cruess, W. V. and Pen, Florence
HOMEMADE FRUIT CANDIES. Berkeley, Calif. Agricultural Extension Service, The College of Agri. Univ. of Calif. Circular 175. June, 1951.
Directions on equipment and methods for making fruit candies of all kinds.

744. Cummings, Harold H.
CREATE SPECIFIC CANDY PREFERENCE WITH PLANNED MERCHANDISING. Can. Ind. 19 (247): 20. Jan. 26, 1954.
Concentration on more aggressive selling with all the means available in today's competitive merchandising.

745. Dallavalle, J. M.
MICROMERITICS. Second ed. New York Pitman Publishing Co. 555 pp. 1948.
Study of Characteristics of small particles. This was reviewed in Man. Conf. 29 (8): 48. Aug. 1949.

746. Dalstrom, R. E.
LET'S STOP ACCIDENTS. Man. Conf. 32 (2): 19-21. Feb. 1952.
Talk was given before National Safety Congress.

747. Day, C. A.
HOW TO SEDIMENT TEST CONDENSED MILK. Man. Conf. 27 (12): 37-38. Dec. 1947.
Efficient straining of milk during processing will determine presence of extraneous matter and thus lead to its elimination. If necessary, a sample should be tested at end of each step in processing in addition to testing the original materials used. Procedure given.

748. Demaya, Charles B. and Brown, Graham T.
TRY MORE COCONUT ITEMS. Man. Conf. 34 (5): 15, 19. May, 1954.

749. de Perrot, William
THE MILK CHOCOLATE STORY THROUGH THREE QUARTERS OF CENTURY. Can. Ind. 18 (232): 6, 27. June 30, 1953.
History of the development of milk chocolate in Europe given at PMCA at Lehigh. Development of the Milk Industry aided in production of milk chocolate.

750. Deshey, Donald
HOW TO DESIGN A CANDY PACKAGE THAT CAN ACT AS ITS OWN SALESMAN. Can. Ind. 19 (238): 7-8. Sept. 22, 1953.

751. Dichter, Ernest
THE PSYCHOLOGY OF CANDY MARKETING: HOW CAN WE SELL MORE. Can. Ind. 19 (237): 29, 33. Sept. 8, 1953.
It is important to help candy manufacturers understand consumers wants better.

752. Dickmeyer, W. C.
TRIBUTE TO A CANDY PIONEER. Conf. 37 (3): 12, 16. July, 1952. George H. Williamson.

753. Dicken, C. O.
HOW TO CONTROL DUST HAZARDS. Man. Conf. 29 (7): 24, 49. July, 1949.
Results of Brachs study for their new plant.

754. Dollenbee, Lucius
PREVENTIVE MAINTENANCE PAYS. W. Conf. 39 (3): 22. Mar. 1952.
Recommends advance care of machinery.

755. Donovan, James
ENGINEERING CONCEPTS OF CONTINUOUS PROCESSING. Food Tech. 6 (1): 18-20. Jan. 1952.
The three basic concepts fundamental to the design and operation of a continuous system are discussed and the relative merits of continuous and batch processing are reported. The advantages of proper continuous process are pointed out.

756. Downey, Arthur H.
ESSENTIAL OIL TIPS. Can. Ind. 11 (135): 6, 16. Oct. 11, 1949.

757. ESSENTIAL OILS. W. Conf. 36 (10): 9, 24. Oct. 1949.

758. Downey, H. A.
NATD HEARS MANUFACTURERS' VIEWS ON PROPER CANDY CONDITIONING. Can. Ind. 18 (226): 29, 33. Apr. 7, 1953.: Conf. 37 (12): 23, 27. Apr. 1953.

759. Downey, P. Joseph
PRODUCTION METHODS DETERMINE FLAVORS OF CHOCOLATE COATINGS. Can. Ind. 18 (227): 15-16. Apr. 21, 1953.
Flavor also affected by fineness.

760. Downey, Thomas B.
GELATIN SPECIFICATIONS. Can. Ind. 12 (148): 5, 12. Apr. 11, 1950.
Study of properties will aid candy makers choose most suitable gelatin for a product.

761. SPECIFICATIONS FOR GELATIN IN CANDY. Man. Conf. 30 (2): 27-28. Feb. 1950.
Specifications for different grades of gelatin. Bloom gelometer tests are described. Different grades can be duplicated very well.

762. SPECIFICATIONS FOR GELATIN. W. Conf. 37 (2): 8, 28. Feb. 1950.

763. Downs, D. E.
HOW TO USE SOY ALBUMEN IN MAKING AERATED CANDY. Man. Conf. 27 (11): 36, 63, 64. Nov. 1947.
Soy albumen has certain basic properties, which, if not understood, frequently result in disappointment when it is used. Soy albumen whips up to full volume much faster than other aerating agents. When incorporated in a nougat cream or other batch it will produce body and texture equal to that obtainable with other aerating agents, when it is whipped for proper length of time. Extra body and stiffness are obtainable by merely extending whipping time. Soy albumen does not break down on being overwhipped as easily as other aerating agents.

764. Dresel, Hans
EVALUATION OF FLAVORS. Man. Conf. 33 (3): 20-21. Mar. 1953.
Best taste testing methods for comparing experiment flavors are discussed.

765. USING TASTE TESTING PANELS AS CHECKS ON CUSTOMER ACCEPTANCE OF FLAVORS. Can. Ind. 18 (221): 7, 9. Jan. 27, 1953.
Professional panel with sensitive palates is necessary.

766. THE ANTICIPATED COOPERATION WITH FOREIGN TECHNOLOGISTS. Conf. J. 78 (932): 44, 46-48, 50, 52. Sept. 1952.
Describes foreign candy trade schools.

767. EUROPEAN CONFECTIONERS' COOPERATIVE. Conf. J. 78 (926): 10, 12, 14, 16, 20, 48. Apr. 1952.
Report on European and British factories and their work.

768. HANS' DIARY. Man. Conf. 32 (4): 29-30. Apr. 1952.
Amsterdam, Paris, Germany and Zurich, Switzerland covered.

769. HANS' DIARY. Man. Conf. 32 (3): 48-49. Mar. 1952.
Description of London and Paris.

770. Dubourg, J. and Lemaitre, A.
PARTICULARITIES OF CALCIUM CARBONATE PRECIPITATION IN SACCHAROSE SOLUTIONS. Industries Agricoles et Alimentaires 65 (10-12): 273-78. 1948.
This is reviewed in Man. Conf. 29 (5): 18. May, 1949.

771. Dugan, L. R., Kraybill, H. R., Ireland, L., and Vibrans, F. C.
BUTYLATED HYDROXYANISOLE AS AN ANTIOXIDANT FOR FATS. Food Tech. 4 (11): 457-60. Nov. 1950.
Effective lengthening of storage life for almonds, pecans and walnuts.

772. Duke, Lloyd L.
REDESIGN CANDY PACKAGE WITH DEPARTMENTAL CHECK LIST. Can. Ind. 19 (250): 19. Mar. 9, 1954.

773. Dunn, Charles Wesley
TO INVESTIGATE THE USE OF CHEMICALS IN FOOD PRODUCTS. Food Drug Cos. Law J. 6 (1): 72-8. Jan. 1951.

774. Dunn, J. A.
THE MANUFACTURE AND USE OF GELATIN IN CANDY PRODUCTS. Conf. J. 79 (939): 9 April, 1953.
This is a discussion of gelatin and its uses.

775. GELATIN. Can. Ind. 17 (218): 5, 7. Dec. 16, 1952.
What it is, where it comes from and how to use it in candy are discussed.

776. Easton, Nelson R. and Moller, Edwin S.
COMPOSITION OF CACAO BUTTER BLOOM. Can. Ind. 17 (214): 5, 41. Oct. 1952.
Iodine numbers, capillary m. p., solidification point, acid numbers, and saponification numbers given for samples of bloom and original fat.

777. A REPORT ON CANDY RESEARCH. THE USE OF MODIFIERS TO RETARD FAT BLOOM. Conf. J. 78 (933): 22, 24. Oct. 1952.
The products span and tween used.

778. Easton, Nelson R., and Kelly, D. J., Bartron, L. R., Gross, S. T., Griffin, William C.
THE USE OF MODIFIERS IN CHOCOLATE TO RETARD FAT BLOOM. Food Tech. 6 (1): 21-25. Jan. 1952.
The effect of the addition of modifiers as fat bloom retardants has been investigated and particularly promising results have been obtained where approximately 1% of a mixture of sorbitan monostearate and poly-oxyethylene sorbitan monostearate was added to the chocolate.

779. Easton, Nelson R., Bartron, Lester R., Memhofer, Frank, and Kelly Douglas, C.
TEMPERING CHOCOLATE. Can. Ind. 14 (178): 45. June 5, 1951.
Lehigh University investigation discloses new ideas for commercial application.

780. Eddy, Walter H.
CHLOROPHYLL. Lake Worth, Florida. Amer. Chlorophyll Division Strong Cobb and Co., Inc. 32 pp. 1950.
Growth of chlorophyll industry described and bibliography given.

781. Edel, L. J.
CHECKLIST TO INCREASE CANDY MATERIALS HANDLING EFFICIENCY. Can. Ind. 19 (254): 5. May 4, 1954.
Handling raw materials and ingredients for candy production is one of the time and labor consuming tasks which is a necessary part of the cost picture.

782. Edwards, George Wilfrid
MANUFACTURE OF CHOCOLATE. U. S. Patent 2,558,128. Jan. 26, 1951.
A method for treating chocolate paste for partial substitution of conching process. Description given in Man. Conf. 32 (10): 32. Oct. 1952.

783. Engle, J. E.
IF YOUR SALES ARE DOWN TRY A FACIAL AND HAIRDO. Conf. J. 77 (917): 47-9. June, 1951.

784. Ericksen, Harvey D. and Colmer, Arthur D.
PASTEURIZATION OF BLACK WALNUT MEATS. Food Res. 12 (5): 417-31. Sept. - Oct. 1948.
Pasteurization at 150° F and 90 relative humidity altered texture but 160° F and 80% R. H. not deleterious to either flavor or texture. A review of this is given in Man. Conf. 29 (3) Mar. 1949.

785. Esbie, Jay
SELL NOW AND BUILD FUTURE SALES. W. Conf. 37 (4): 12. Apr. 1950.
Flynn's Candies, Escondido, Calif.

786. Evans, V. L.
MANUFACTURER OF CANDY NEEDS CONTROL - A COMPARISON OF TWO BASIC INSTRUMENTS THAT MEASURE AND CONTROL TEMPERATURES DURING PROCESSING. Conf. J. 79 (947): 46, 48, 50, 52. Dec. 1953.

787. USING THERMOMETERS AND ELECTRONIC DEVICES IN CANDY PROCESS CONTROL. Candy Ind. 19 (236): 5-6. Aug. 25, 1953.
Research in instrumentation has changed the manufacturing side.

788. Fang, S. C. and Bullis, D. E.
INVESTIGATION OF BARCELONA AND DUCHILLY FILBERT NUTS. J. Amer. Oil Chem. Soc. 26 (10): 512-515. Oct. 1949.
The characteristics of the oils obtained by solvent extraction and by cold expression have been determined, and their fatty acid composition has been ascertained.

789. Farber, Lionel
CHEMICAL EVALUATION OF ODOR INTENSITY. Food Tech. 3 (9): 300-4. Mar. 1949.
Determination of volatile reducing substance.

790. Farrel, Kenneth T. and Alikonis, Justin J.
ARMY RATIONS. Can. Ind. . 15 (180): 15, 18. July 3, 1951.
Shelf life lengthened, quality maintained by development of new type cocoa coating.

791. BI-FOCAL SPECS. Man. Conf. 31 (7): 51-52. July, 1951.
Discussion of QM specifications.

792. Ferguson, Carl S.
CHEMICAL ADDITIVES IN FOOD. Food Drug Cos. Law J. 6 (1): 34-42. Jan. 1951.
Gives FDA opinion.

793. Fischer, William F.
SYNTHETIC CHOCOLATE FLAVORS HELP COMBAT HIGH COCOA PRICES. Can. Ind. 19 (256): 76. June 1, 1954.
As ingredient prices rise, synthetic flavors are being used in increasing amounts by candy manufacturers. One example of this is synthetic chocolate flavor.

794. Fisher, Gordon S., Kyame, Lillian, and Bickford, W. G.
NORCONIDENDRIN, A NEW ANTIOXIDANT FOR FATS AND OILS. Man. Conf. 29 (4): 24-26, 72. Apr. 1949.
Prepared from western hemlock sulfite waste liquor is described and properties discussed.

795. Fisher, Harry S. and Krno, John M.
CORN SIRUP IN HARD CANDY. Conf. J. 79 (940): 9-10, 13, 14, 16-18. May, 1953.
Discusses stickiness and how to avoid it.

796. Flohr, Ralph G.
REDUCING MOISTURE CONDENSATION. Can. Ind. 17 (215): 5, 33. Nov. 4, 1952.
Low dewpoint air conditioning used to stop "sweating" of candy enrobing line.

797. Flosdorf, Earl W.
FREEZE DRYING. (DRYING BY SUBLIMATION). New York, Reinhold Corp. 280 pp. 1949.
This is reviewed in Man. Conf. 30 (10): 64. Oct. 1950.

798. Foley, Jerry
SMART CANDY PACKAGING COMMANDS EXTRA SHELF SPACE. Can. Ind. 19 (248): 14. Feb. 9, 1954.
In today's self service food store with packages within sight and touch of the consumer, impulse appeal more than ever is a prime factor in making candy sales.

799. Fonyo, Aladar
ANTIOXIDANTS AND FLAVOR CHANGES. Man. Conf. 27 (6): 41-42, 78. June, 1947.
Prevention of flavor changes due to oxidation of fats by the addition of antioxidants discussed.

800. Forsyth, W. G. C. and Rombouts, J. E.
OUR APPROACH TO THE STUDY OF COCOA FERMENTATION. Cocoa, Chocolate and Confectionery Alliance Ltd., Report of Cocoa Conf. 73 pp. 1951.

801. Fox, George H.
STATE LEGISLATION PROSPECTS. Conf. J. 77 (913): 28-29. Feb. 1951.
Retail sales tax discussed.

802. Freundlich, Leo
HOW TO MELT AND TEMPER CHOCOLATE TO BE USED IN THE COATER. Can. Ind. 18 (220): 27, 30. Jan. 13, 1953.

803. Frey, Charles N.
FUNCTIONAL ADDITIVES IN MODERN FOOD PROCESSING. Food Tech. 7 (2): 70-78. Feb. 1953.

804. Frost, E. L.
IMPROVED TEMPERATURE CONTROL. Man. Conf. 28 (6): 95. June, 1948.
Description of equipment.

805. Fryd, C. F. M.
DETERMINATION OF MOISTURE IN ORGANIC SUBSTANCES. Food Man. 25 (7, 10): 275-78, 313-16, 374-77, 380, 413-15. July - Oct. 1950.
Karl Fisher method and technique advised for hard candy as oven drying gives erratic results.

806. Frye, Howard O.
DEMAND NOT SPECULATION IS INFLUENCING FACTOR IN MAINTAINING HIGH COCOA PRICES. Can. Ind. 19 (252): 15, 28. Apr. 6, 1954.

807. Fuch, Charles
SUGAR PROSPECTS IN 1951. W. Conf. 37 (12): 16. Dec. 1950.

808. Fuller, Thomas B.
MASON'S INVOICE SYSTEM SPEEDS CANDY COLLECTIONS, CREDITS. Can. Ind. 19 (239): 20, 31. Oct. 6, 1953.

809. Gallagher, L. Cletus
PROCEDURE OF PECTIN JELLY MANUFACTURE. Conf. J. 77 (920): 45-46, 48-49, 52, 54. Sept. 1951.
Ingredients of standard jelly given and directions for producing a non-sweating jelly. Setting time of jellies told.

810. PECTIN JELLIES. Can. Ind. 14 (179): 18, 25. June 19, 1951.
Better methods and formulas are devised to extend shelf life of fruit confections.

811. PECTIN CONFECTIONER'S JELLIES. Man. Conf. 31, (6): 27-29, 31. June, 1951.

812. SUMMER CONFECTIONS. Man. Conf. 29 (4): 27-28. Apr. 1949.
How to use pectin to control sweating.

813. CITRUS PECTIN CANDIES. Conf. 33 (2): 11, 36. June, 1948.
Discussion by Citrus Exchange man.

814. Gampert, Louis
SYNTHETIC FLAVORS. Can. Ind. 11 (135): 6. Oct. 11, 1949.
Advantages pointed out.

815. ARTIFICIAL FLAVORS IN CONFECTIONS. W. Conf. 36 (10): 10. Oct. 1949.

816. Garrow, John P.
SALES MANAGEMENT AND DISTRIBUTION. Conf. 34 (2): 9, 20. June, 1949.

817. Gayles, Fred L.
SUGAR PURIFICATION ION EXCHANGE. U. S. Patent 2,496,244. Jan. 31, 1950. Assigned to American Cyanamid Co.
Process comprises passing a raw sugar juice containing ionic impurities through at least one pair of ion exchange materials. Description given in Man. Conf. 30 (4): 14, Apr. 1950.

818. Gelman, George
MEASURING SATISFACTION. Can. Ind. 16 (200): 8, 35. Apr. 8, 1952.
Taste panels provide a scientific approach to successful customers acceptance of candy.

819. ORGANOLEPTIC PANELS. Man. Conf. 32 (4): 23-25. Apr. 1952.
This gives a scientific approach to the subject.

820. Gemmill, Arthur V.
ANTIOXIDANTS PROVIDE NEW FLAVOR CONTROLS. Food Eng. 24 (5): 102-5. May, 1952.
Discussion of available antioxidants and sources. Table on stability of steam rendered lard improved by antioxidants. (35 listed). Table given on carry through property of antioxidants in crackers.

821. Gerberg, Eugene
SANITATION-A WISE INVESTMENT. Conf. J. 78 (926): 44, 46, 48. Apr. 1952.

822. Gianninoto, Frank
CANDY PACKAGE MUST SELL MORE TO ALLEVIATE THE HIGH COCOA COST. Can. Ind. 19 (249): 17, Feb. 23, 1954.

823. Glabe, Elmer F.
COCONUT PROCESSING. U. S. Patent 2,502,516. Apr. 4, 1950.
Shredded coconut is impregnated with sugar by subjecting it to a vacuum and breaking the vacuum with steam. The steam and pressure melt the sugar and force it into the pores of coconut.

824. Glaser, Otto J.
QUALITY CONTROL: PART I. NEW TECHNIQUES PUT IT WITHIN EASY REACH. Can. Ind. 19 (243): 5, 27. Dec. 1, 1953; PART II. KEYS TO CANDY MOISTURE CONTROL. Can. Ind. 19 (244): 5. Dec. 15, 1953; PART III. CANDY QUALITY CONTROL: SEVEN POINT PROGRAM INSURES RESULTS. Can. Ind. 19 (245): 27, 30, Dec. 29, 1953.

825. Golden, Milton J.
PEROXIDE TEST METHOD FOR DETERMINING OIL AND FAT STABILITY. J. Am. Pharm. Assoc. Sc. Ed. 40 (3): 119-22. Mar. 1951.

826. Golumbic, Calvin and Shepartz, A. I. and Daubert, B. F.,
FLAVOR REVERSION IN SOY BEAN OIL. Man. Conf. 27 (9): 47-48. Sept. 1947.
Preparation and flavor characteristics of simulated soybean oil.

827. Golumbic, Calvin, and Martin, C. J. and Daubert, B. F.
FLAVOR REVERSION IN SOYBEAN OIL. EFFECT OF ATMOSPHERES OF DIFFERENT OXYGEN CONCENTRATIONS. Man. Conf. 27 (3): 33-34. Mar. 1947; Manf. Conf. 27 (2): 31-32, 60. Feb. 1947.

828. Goodemote, R. H.
HOW TO USE STATISTICAL METHODS IN A QUALITY CONTROL PROGRAM. Can. Ind. 19 (233): 5, 7, 12, 14. July 14, 1953.

829. Gorfinkle, W. I.
GELATIN - THE BODY CONTROL AGENT. Conf. J. 79 (945): 13-14, 16. Oct. 1953.
Subjects discussed are bloom in jellies, effect of gelatin on graining, aging of marshmallows.

830. GELATIN - THE BODY CONTROL AGENT IN MARSHMALLOW. Man. Conf. 33 (6): 74, 76. June, 1953.
Bloom in marshmallows is resiliency.

831. LABORATORY CHECKS ON MARSHMALLOWS. Can. Ind. 10 (126): 30-32, 67. June, 7, 1949.
Gelatin content per batch determines profit. Quality difference depends on moisture.

832. KEEP COSTS DOWN BY LABORATORY CHECK ON MARSHMALLOWS. W. Conf. 36 (1): 12-13. Jan. 1949.

833. Gorgen, R. E.
DUST IN YOUR CANDY PLANT. Man. Conf. 31 (10): 29-30, 32. Oct. 1951.

834. Grossman, L. C.
GILBERT'S FIFTIETH ANNIVERSARY. Man. Conf. 30 (5): 21-23. May, 1950.
Gilbert Chocolate Co. of Jackson, Michigan manufactures and retail.

835. Gott, Phillip P.
PRICE OF COCOA BEANS CAUSE OF MAJOR CONCERN. Conf. J. 80 (949): 33. Feb. 1954.

836. 1954 CAN BE A RECORD BREAKING YEAR. Conf. 38 (9): 10-11. Jan. 1954.
The profit squeeze grows tighter as candy gains recognition as a food.

837. FOUR FACTORS EMPHASIZED IN YEAR END STATEMENT. Conf. J. 80 (948): 30-31. Jan. 1954.
1953 poundage and dollar figures indicated a record year, but sugar surplus and candy imports profit decline, agricultural price supports, increasing acceptance of candy as food may affect welfare of confectioners in 1954.

838. WE CAN EXPAND CANDY SALES IF WE HAVE THE WILL TO DO IT. Conf. J. 79 (936): 33. Jan. 1953.

839. CANDY REVIEW AND PREVIEW. Conf. J. 78 (924): 17. Jan. 1952.
Restrictive factors in 1951 discussed and future course outlined.

840. STATUS OF THE CONFECTIONERY INDUSTRY. W. Conf. 37 (3): 10. May, 1950.

841. NEW YEAR CANDY FORECAST. Can. Ind. 12 (143): 14, 20. Jan. 31, 1950.

842. Gould, George E.
INSECT CONTROL IN SANITATION. Man. Conf. 29 (10): 24-26, 70. Oct. 1949.
A working program is outlined.

843. Grant, Marie
NO SUBSTITUTE FOR QUALITY INGREDIENTS. Man. Conf. 30 (6): 60, 62. June, 1950.
Mrs. J. G. McDonald Chocolate Co. described.

844. SMALL SHOP BIG DIVIDENDS. W. Conf. 37 (2): 12. Feb. 1950.

845. Greenbank, George R.
OXIDATIVE DETERIORATION OF DAIRY PRODUCTS. Intern. Dairy Congr. Proc. 12th Congress Stockholm. 2: 284-91. 1949.
Chemical breakdown and possible causes described.

846. THE OXIDIZED FLAVOR IN MILK AND DAIRY PRODUCTS. J. Dairy Sci. 31 (10): 913-33. Oct. 1948.
A review.

847. Greenmeyer, Paul A.
IMPROVING CANDY INSPECTION METHODS. Man. Conf. 27 (10): 41-56. Oct. 1947.
Precautions best insurance against the "claims racketeer" and usually improve overall plant performance.

848. Greer, Don S.
COATING MACHINE. U. S. Patent 2,577,722. Dec. 4, 1951. Assigned to J. W. Greer Co. Cambridge, Mass.
Patent description in Man. Conf. 32 (10): 32. Oct. 1952.

849. Greer, Fred W.
TECHNOLOGICAL PROGRESS. Can. Ind. 14 (178): 26, 51, 60. June 5, 1951.
Quality chocolate cooled confections called dependent on proper cooling tunnel usage.

850. Greer, Fred W. and Hill, Roland E.
CHOCOLATE COOLING TUNNELS. Man. Conf. 31 (3): 24-27. Mar. 1951.
Design and operation given with drawings and flow sheets.

851. Grigsby, Budlow
VALUE, GOOD WRAPPING, PRICE PROTECTION WILL SELL DIME BARS. Can. Ind. 19 (240): 18. Oct. 20, 1953.

852. Grover, D. W.
KEEPING PROPERTIES OF CONFECTIONERY AS INFLUENCED BY ITS WATER VAPOR PRESSURE. Man. Conf. 29 (6): 32. June, 1949.
The moisture v.p. of a foodstuff, regarded in relation to that of the surrounding atmosphere decides whether loss or gain of moisture can occur, and, to a considerable extent, whether the food stuff can form an acceptable medium for microorganisms. This property has great importance with regard to storage life. Vapor pressure of candy has been measured and vapor pressure of the ingredients measured.

853. Guenther, Ernest
THE ESSENTIAL OILS. Vols. I - VI, D. van Nostrand Co. New York, 1948-1950.
Vol. I covers history, origin in plants, production, and analysis.
Vol. II. The constituents of essential oils.
Vol. IV. Individual essential oils of the plant families: Gramineae, Lauraceae, Burseraceae, Myrtaceae, umbellierae and Geraniaceae.
Vol. III. Individual Essential oils of the Plant families Rosaceae, myristicaceae, Zingiberaceae, Piperaceae, Anacardiaceae, Santalaceae, and Myoporaceae, Zygophyllaceae, Leguminosae, Hamamel, Daceae, Dipterocarpaceae, Rubiaceae, Magnoliaceae, Caprifoliaceae, Violaceae, Resedaceae, Saxifragaceae, Caryophyllaceae, Primulaceae, Tiliaceae, Compositae.
Vol. VI. Individual essential oils of the plant families Ericaceae, Betulaceae, Valerianaceae, Verbenaceae, Cistaceae, Cruciferae, Liliaceae, Iridaceae, Araceae, Moraceae, Aristolochiaceae, Chenopodiaceae, Ranunuclaceae, Euphorbiaceae, Malvaceae, Usneaceae, Rodocarpaceae, Pinaceae, Taxodiaceae, and Cupressaceae.

854. Guggenheim, Max M.
LOW PRESSURE EQUIPMENT. Can. Ind. 13 (156): 5. Aug. 1, 1950.
This is a boon to economy - quality conscious candy makers.

855. Gunther, J. Kenneth.
VEGETABLE WHIPPING AGENTS. Conf. J. 79. (943): 54-57. Aug. 1953.
Comparison of vegetable whipping agents, especially soybean, with egg albumen.

856. VEGETABLE ALBUMEN WHIPPING AGENTS. Conf. J. 79 (941): 16. June, 1953.
Economical and just as good as egg albumen if used correctly.

857. Hageman, Frank E.
HONEY PROCESS. U. S. Patent 2,624,678. Jan. 6, 1953.
Treating honey by crisping and purifying honey that is unusable. Crisping refers to a crisp coating for food products. Process adds vinegar which ferments honey. This is then heated 250°F - 300°F and then cooled.

858. Haight, Loyal
35 TEN CENT CANDIES SOLD REGULARLY BY THEATRE CHAIN. Can. Ind. 19 (240): 20. Oct. 20, 1953.

859. Haldt, Harry P.
COCONUT SITUATION EASING. Man. Conf. 27 (5): 82, 115. May, 1947.
Address on coconut for meeting of candy Executives Assoc. Industries Club at Brooklyn.

860. Haley, M. C., and Reilly, B. B. and Stephen, P. C.
SUNSHINE'S NEW MODERN HOME. Man. Conf. 32 (4): 32-34, 36, 38. Apr. 1952.
Description of Sunshine Biscuit Co.

861. Hall, Clyde C.
SUGAR STILL INDUSTRY PROBLEM. Man. Conf. 27 (3): 35-36. Mar. 1947.
Gives rationing rules.

862. Hall, Harlow H. and Fahs, Fred J.
AN INFORMATION STUDY ON HOW TO USE ISOLATED PROTEINS IN HARD CANDIES. Man. Conf. 27 (11): 32, 35. Nov. 1947.
Improved isolated soybean proteins with complete removal of color and flavor. This is a new and more soluble protein product. Two types of hard candies and methods for incorporating given.

863. IMPROVED FRUIT MARSHMALLOW. Man. Conf. 27 (10): 32-35. Oct. 1947.
New concentrated puree affords outstanding texture, keeping qualities.

864. DRESSINGS FOR CANDY SLABS. Man. Conf. 27 (9): 40. Sept. 1947.
Search for nutritious materials for use as slab dressings important. Corn, soybean, peanut, pecan, wheat germ, coconut, grapefruit seed and orange seed oil studied. A synthetic triolein, ethyl stearate, ethyl laurate and ethyl myristate have also been included in tests. Also tests with NDGA and wheat germ antioxidant.

865. ISOLATED PROTEINS IN CANDY MAKING. Man. Conf. 26 (11): 10-11. Nov. 1946.

866. MODIFIED PECTINS MAKE POSSIBLE NEW TYPE CANDIES. Conf. 31 (6): 10-11, 37. Oct. 1946.
Low sugar content candies made with modified pectins.

867. Hall, Harlow H., Fahs, Fred J., and Charbonnet, Louise H.
NEW AGRICULTURAL PRODUCTS USED IN CANDY. Food Ind. 18 (7): 1008-10, 1172. July, 1946.
Oil seed, cereal and legume products in candy increased the fat, carbohydrate, mineral and vitamin content.

868. Hall, Lloyd
SYNERGISTIC ANTIOXIDANTS. U. S. Patent 2,511,802. June 13, 1950. Assigned to Griffith Laboratory.
An antioxidant composition comprising an organic acid of the class consisting of benzoic, fumaric, tartaric, and citric, and an ester of the class consisting of low molecular weight alkyl esters of gallic acid and ascorbyl esters, the proportion of the acid being 3-50% of the total of the acid and ester and the proportion of the ester being 97-50% of the total.

869. PHOSPHOLIPID CARRIER FOR ANTIOXIDANT. U. S. Patent 2,464,928. Mar. 22, 1949. Assigned to Griffith Laboratory.
Claim: Method of incorporating a normally fat insoluble gallic acid ester in a fatty material.

Hall, Lloyd--Continued
870. ANTIOXIDANTS. U. S. Patent. 2,464,927. Mar. 27, 1949. Assigned to Griffith Laboratory
An antioxidant composition for fatty materials comprising a vegetable carrier oil and synergistic mixture of a tocopherol, a low molecular weight alkyl ester of gallic acid and lecithin.

871. Hall, Lloyd, and Sair, Louis
USE OF ANTIOXIDANTS IN DEEP FAT FRYING. Food Tech. 5 (1): 69-73. Jan. 1951.
These will prolong the life of the fat.

872. Hammond, Lester D.
DETERMINATION OF LACTOSE ALONE AND IN THE PRESENCE OF SUCROSE BY THE METHOD OF MUNSON AND WALKER. J. of Res. of Nat. Bureau of Standards. 41 (3): 211-21. 1948.
This is reviewed in Man. Conf. 29 (4): 10. Apr. 1949. This is Research Paper #1919 and is available from U. S. Government Printing Office, Washington, D. C. at 20¢ a copy.

873. Handley, James M.
THE RETAIL CANDY MAKER HAS GREAT POTENTIALITY. Conf. J. 78 (932): 37. Sept. 1952.

874. Hanson, Roy E.
HOW TO CHOOSE THE RIGHT WRAPPING MATERIAL FOR 5 AND 10 CENT BARS. Can. Ind. 9 (234): 13-14, 26. July 28, 1954.

875. BEST SALES PLAN COMBINES SELLING, ADVERTISING, MERCHANDISING. Can. Ind. 19 (233): 27-28. July 1, 1954.
Part of packaging symposium at PMCA.

876. Harrison, Joseph W.E.
CAN CANDY AND GUM REDUCE BREATH ODOR? Can. Ind. 18 (223): 27. Feb. 24, 1953.

877. Hartmann, Irving, and Cooper, Austin R. and Jacobson, Murray.
DUST EXPLOSIONS FROM STARCH - CALCIUM CARBONATE MIXTURES. Bur. of Mines Report of Investigations 4725. U. S. Dept. of the Interior. 1950.

878. Hauger, Galen L.
BUYING, STORING, MERCHANDIZING, ICE CREAM TOPPINGS. Conf. 34 (2): 26. June, 1949.

879. Heaton, E. K. and Woodroof, J. G.
SHELF LIFE PROJECT. Can. Ind. 17 (210): 5. Aug. 26, 1952.
Candy research report show beneficial effects of refrigeration.

880. Heiss, R. and Schachinger, L and Bartusch, W.
PHYSICAL AND CHEMICAL PRINCIPLES OF SUGAR INVERSION. Man. Conf. 33 (8): 19-20, 22-24, 53-55. Aug. 1953.
Problems of the preparation and storage of food containing a high percentage of sugar.

881. Heller, William, Sr.
PACKAGING DEVELOPMENTS - GLAMOUR PLUS SALES APPEAL. Can. Ind. 19 (256): 41, 58. June 1, 1954.
History of candy packaging.

882. Hening, J. C. and Lee, Frank A.
CANDIED FRUITS AND FRUIT CANDY. Cornell Ext. Bull. No. 817. Mar. 1951.

883. FLAVOR EVALUATION PROCEDURES. N. Y. State Agr. Expt. Station, Tech. Bull. No. 284. Nov. 1948.

884. Hennessey, John T.
FOREMEN TRAINING FOR CANDY PLANTS. Man. Conf. 27 (7): 28 July, 1947.
This is an address given at 64th NCA convention.

885. Henry, K. M. and Kon, S. K., Lea, C. H., and Smith, J. D. H.
PROTEIN DEGRADATION IN STORED MILK POWDER. Intern. Dairy Congr. Proc. 12th Cong. Stockholm. 2: 166-174. 1949.
A review of this was given in Man. Conf. 30 (10): 27. Oct. 1950.

886. Hewitt, Eric J., Berdick, Murray
CHEWING GUM BASE MATERIAL. U. S. Patent 2,635,964. Apr. 11, 1953. Assigned to Amer. Chicle Co. Long Island City, N. Y.
A synthetic non-crystallizing chewing gum base resin constituent consisting of the reaction product of commercial dodecene, maleic anhydride and tall oil having a carbon to carbon conjugated double bond, with a mixture of polyhydric alcohols.

887. Hewitt, Walter A.
A CANDYMAN GOES ABROAD. Can. Ind. 11 (134): 25, 27. Sept. 27, 1949.
Report on the International scene. Plenty of candy in Vienna but British stores are bare.

888. Hillig, Fred and Montgomery, Dorothy
VOLATILE ACIDS IN CREAM AND BUTTER. J. Assoc. Offic. Agr. Chemists. 31 (4): 750-60. Nov. 1948.
Butyric acid present during deterioration resulting from breakdown of lactose. Often carried over from cream into butter.

889. Holm, George E.
THE RELATIONSHIP OF PEROXIDE VALUES TO TALLOWY FLAVORS IN VARIOUS FATS. Intern. Dairy Congr. proc. 12th Congr. Stockholm. 2: 336-49. 1949.
Degree of autoxidation as measured by peroxide value is not necessarily a measure of degree of spoilage, since tallowy flavors are not caused by peroxides.

890. Holtz, William R.
TESTING FOLDING CARTONS. Man. Conf. 33 (6): 41. June, 1953.
Physical tests made and discussed.

891. ENGINEERS KEEP PRICE AT FIVE CENTS. Food Eng. 25 (1): 59-61. Jan. 1953.
This is the story of cracker jack. Advanced food plant engineering attains higher efficiency in each major operation without sacrificing product quality. New Hybrid pop corn used expands to nearly 50% greater volume.

892. Hoops, Ernest W.
MODERN CANDY PRODUCTION. Can. Ind. 13 (160): 19, 23. Sept. 26, 1950.
Hanley and Hoops plant finds steel mogul boosts production 50% and saves labor.

893. Howlett, Henry J.
PACKAGE DESIGN IN CANDY MERCHANDISING. W. Conf. 36 (9): 9, 12. Sept. 1949.

894. HOW PACKAGING AIDS MERCHANDISING. Man. Conf. 29 (7): 55-56. July, 1949.

895. Hubbell, B. E. Jr.
ICE CREAM FORMULAS FOR DIABETICS. Ice Cr. Rev. 36 (7): 98-99. Feb. 1953.

896. Huber, Milton L.
FORESEE SUGAR PRICE INCREASE SOON. Man. Conf. 27 (4): 26-27. Apr. 1947.
Industry allotment may not exceed 75% with present ration form.

897. Hunt, Paul
AIR CONDITIONING SOLVES WERTZ PLANT TEMP. CONTROL PROBLEM. W. Conf. 36 (1): 9. 29. Jan. 1949.

898. Iula, Ralph Jr.
HOW WILLIAMSON STRESSES SANITATION. Man. Conf. 28 (10): 33, 35-36, 38-39. Oct. 1948.
Williamson Candy Co. makers of O Henry bar have record for cleanliness.

899. NCWA JOBBERS MEET IN CHICAGO. Man. Conf. 28 (7): 60-62. July, 1948.
"Which way in Candy Distribution" is keynote of 3rd Annual Convention held in Chicago.

900. Jackson, Howard E.
FRUIT CANDY FROM WASHINGTON STATE. W. Conf. 36 (10): 7. Oct. 1949.
Apple candy made in several different ways by different companies. Rogers Candy Co., Seattle makes Aplets.

901. SEATTLE SALES FORMULA. W. Conf. 36 (3): 13. Mar. 1949.
Description of Bon Marche, Seattle.

902. Jacobs, Morris B.
BUTTER AND BUTTER FLAVORS. Can. Ind. 17 (211): 18, 22. Sept. 9, 1952.
Four butter flavor groups are available now; each has own advantages in candy making.

903. SWEETNESS AND MOLECULAR STRUCTURE. Amer. Perf. 57 (2): 129-130, 137. Feb. 1951.
Theories and facts disagree. No relation can be shown between the two.

904. STRUCTURE OF ARTIFICIAL SWEETENERS. Amer. Perf. 57 (1): 49, 51. Jan. 1951.
Chemistry and structural formulas given.

905. FLAVORS AND CANDY. Part I, Can. Ind. 12 (143): 5. Jan. 31, 1950, Part II, Ibid 12 (144): 27. Feb. 14, 1950, Part III, Ibid 12 (145): 7. Feb. 28, 1950.
Definition, types, characteristic methods of incorporation into batch given. Also precautions.

906. Jacobson, Fred. B.
SANITARY EQUIPMENT DESIGN. Man. Conf. 33 (9): 27-28, 30, 36-40. Sept. 1953.
Good machinery sanitation starts with machinery design. If a machine is hard to keep clean it is an expensive one to operate.

907. CANDY PLANT SANITATION. Conf. J. 76 (907): 48-50. Aug. 1950.
Gives bibliography.

908. Jacobsson, Edward G.
DESIGN THE PACKAGE TO LET CANDY SELL ITSELF FOR MORE SALES. Can. Ind. 19 (249): 12, 16. Feb. 23, 1954.

Jacobsson, Edward G. --Continued

909. CANDY PACKAGES MUST INCORPORATE SELF-MERCHANDISING PRINCIPLES. Can. Ind. 19 (239): 11, 22. Oct. 6, 1953.

910. Janssen, Fred
MILK IN CANDY. Can. Ind. 16 (195): 8. Jan. 29, 1952.
Milk gives candy distinctive taste, body. Mineral contents add extra nutritive value.

911. Jay, Gladys
SPOOKS AND WITCHES FEATURE HALLOWEEN. Conf. J. 79 (945): 46-47. Oct. 1953.

912. Jellinek, H. H. G. and Anson, H. A.
α-MONOSTEARIN AND SODIUM STEARATE AS EMULSIFYING AGENTS. J. Soc. Chem. Ind. 68 (4): 108-14. Apr. 1949.
α-Monostearin gives water/oil emulsions, but the addition of sodium stearate to the water phase leads to formation of oil/water emulsions. A combination of both emulsifying agents gives more stable emulsions than alone. The appearance of the emulsions has been studied under microscope.

913. Jensen, Carl.
FLAVORS - BASIC INFORMATION. Can. Ind. 17 (213): 11, 24. Oct. 7, 1952.
The chemist takes the candy man into the laboratory and shows him materials and methods.

914. Jentsch, Mildred S. and Morgan, Agnes Fay.
THIAMIN, RIBOFLAVIN, AND NIACIN CONTENT OF WALNUTS. Food Res. 14 (1): 40-53. Jan. - Feb. 1949.
Thiochrome method applied to walnut analysis.

915. Johnson, Arno H.
CHANGING BUYING PATTERNS: EFFECT ON CANDY SALES. Can. Ind. 19 (234): 10, 12, 15, 28. July 28, 1953.
No one advertising formula can be applied universally.

916. Johnston, Bill
HOW BAUR'S USES JOB EVALUATION. Man. Conf. 28 (6): 48, 50. June, 1948.
O. P. Baur Confectionery Co. of Denver has been in business seventy-five years. This is a study of employer-employee relations.

917. BAUR'S STRESSES MODERN MANAGEMENT. Man. Conf. 27 (5): 44-46, 116. May, 1947.
O. P. Baur Confectionery Co. of Denver good study in careful application of progressive business methods.

918. Jones, Phillip E. and Thomason, F. G.
USE OF SWEETENER BY TYPE OF CONFECTIONERY. Man. Conf. 32 (4): 62-64. Apr. 1952.
Results of a survey covering the general uses and factors determining the choice of sweeteners in candy manufacture. Three types, hard candies, gums and jellies, and fudge are discussed.

919. Jordan, Stroud
LIQUID SUGAR IN CANDY MANUFACTURE. Man. Conf. 27 (6): 37-39. June, 1947.
Text of addresses at the 64th annual NCA Convention, Chicago.

920. Joseph, James
FOIL FOR THE WEST. W. Conf. 36 (8): 7. Aug. 1949.
The West's first Aluminum foil plant started last April.

921. INTERMOUNTAIN OPERATION. W. Conf. 36 (6): 13, 15. June, 1949.
Description of Idaho Candy Co. Boise, Idaho.

922. Jouneau, LeRoy
FLAVOR IN CANDY. Man. Conf. 33 (3): 19-20. Mar. 1953.
Cautions to keep flavor in batch. Method of selecting proper flavor for each job is suggested.

923. A CHALLENGE TO THE CANDY MAN. Man. Conf. 32 (11): 23-25 Nov. 1952.
Detailed directions given for preparation of nuts.

924. THE PROBLEM OF SWEATING GUM DROPS. Man. Conf. 32 (8): 21-22. Aug. 1952.
An interesting discussion of what science and common sense in manufacture can accomplish in solving this.

925. Kadis, Ben
WILL YOU JOIN WITH US IN RECTIFYING PRICE INJUSTICE? Conf. J. 78 (925): 38. Feb. 1952

926. Kahle, G. H.
HOW TO USE FOGGING EQUIPMENT TO GET RID OF INSECTS. Can. Ind. 19 (237): 6, 30. Sept. 8, 1953.
Aerosol fog of controlled particle size is ejected from portable unit in a steady stream.

927. Kahlenberg, O. J.
HOW TO DEFROST FROZEN EGGS. Man. Conf. 29 (6): 58, 60. June, (1949).

928. Kahn, Julietta
MODERN DESIGN IN BARTON'S STORES. Man. Conf. 28 (1): 27-28. Jan. 1948.
Growth of Barton's Bonbonniere.

929. Kalyanasundaram, A, and Rao, D. L. N.
PROTECTING CONFECTIONERY IN TROPICAL CLIMATES. Confectionery Prodn. 17 (5): 318-19, 321. May, 1951.
Report of Indian Institute of Sugar Technology. A study was made of various wrapping methods and materials.

930. Kane, M. Lawrence
PACKAGING FOR MACHINERY. Conf. J. 76 (910): 29-31. Nov. 1950.

931. WHY PICK THIS ONE? Conf. J. 76 (907): 33-34, 36, 38. Aug. 1950.

932. PACKAGING VAL ᴵES FOR ALL CONFECTIONERS. Conf. J. 76 (906): 29-32. July, 1950.
NCA convention exposition list and program are given.

933. Katz, Alexander and Seldner, Abraham.
CALIFORNIA ESSENTIAL OIL DEVELOPMENT. Amer. Perf. 57 (5): 357-60. May, 1951.
One hundred acres of foenugreek seed raised. Maple flavor base from these seeds good. Thymol prodn. from bay tree oil. Synthetics studied and cinnamyl anthranilate found to give intense grape character. Methyl beta thioproprionate used in pineapple blends.

934. Kempf, Norman
EXERCISE EXTREME CARE WHEN SELECTING SUBSTITUTE COATINGS. Can. Ind. 19 (254): 16. May 4, 1954.
Due to high prices of cocoa beans and the resulting effect on chocolate coatings many candy manufacturers are looking for a means of maintaining the quality of their product and reducing their manufacturing costs. As a result, a great interest has been shown by manufacturers in hard fat coatings for candy. However, with certain standards to uphold, the candy manufacturer must be careful in making a switch to a different coating. In selecting a substitute for chocolate coatings, some fundamentals which the candy manufacturer must consider seriously before turning to substitute coatings are given.

935. CHOCOLATE AND THE COCOA BEAN. Man. Conf. 30 (12): 27-28. Dec. 1950.
History, varieties, description of harvesting given.

936. CHOCOLATE MANUFACTURE. Can. Ind. 13 (164): 15, 25. Nov. 21, 1950; Ibid 13 (165): 20, 23, 25. Dec. 5, 1950.
Production of chocolate liquor from beans.

937. COCOA BUTTER. Man. Conf. 30 (4): 57-60, April, 1950.
Crystallization habits of cocoa butter and effect on chocolate discussed.

938. COCOA BUTTER CRYSTALLIZATION. Part I, Can. Ind. 12 (144): 7, 20, 29. Feb. 14, 1950; Part II, Ibid. 12 (145): 9, 12. Feb. 28, 1950.
Understanding of cocoa butter properties needed to explain behavior of chocolate.

939. AN OUNCE OF PREVENTION. Part I; Can. Ind. 11 (138): 8. Nov. 22, 1949; Part II, Ibid. 11 (139): 8, 19. Dec. 6, 1949; Part III, Ibid. 11 (140): 28, 33. Dec. 20, 1949.
Chocolate variations begin with cocoa bean. Native growers need lessons in processing.

940. STANDARDIZATION OF VISCOSITY OF CHOCOLATE. W. Conf. 36 (9): 10, 15. Sept. 1949.

941. CHOCOLATE VISCOSITY. Part I, Can. Ind. 11 (132): 23. Aug. 30, 1949; Part II, Ibid, 11 (133): 10, 21. Sept. 13, 1949.
Need is vital for uniform method of testing. Additional research will solve problem.

942. CHOCOLATE VISCOSITY STABILIZATION. Man. Conf. 29 (8): 24, 27. Aug. 1949.

943. STANDARDIZATION OF VISCOSITY OF CHOCOLATE. Conf. - Ice Cream World. 42 (5): 6. July 29, 1949.

944. Kern, Kelcy
VOICE RECORD THAT INVENTORY. W. Conf. 39 (2): 12-13. Feb. 1952.
Novel use of dictaphone and recorder points to savings of one third in inventory costs.

945. Kerr, Ralph W.
STARCH IN GUM CANDY. Can. Ind. 13 (163): 5-6. Nov. 7, 1950.
The gelling agent determined by body desired and tenderness required.

946. Kimball, Frank T.
VITAMIN CONTAINING CHOCOLATE FOOD PRODUCT. U. S. Patent 2,634,210. Apr. 7, 1953. Assigned to Orizer Products Inc. N. Y.
For abstract see Man. Conf. 33 (9): 43. Sept. 1953.

947. King, C. G.
TREMENDOUS NUTRITION TASK AHEAD. Chem. and Eng. News. 29 (1): 24-27. Jan. 1, 1951.
This is a valuable review of nutrition in relation to national health.

948. King, Herbert B.
HOW TO USE COFFEE EFFECTIVELY AS A FLAVOR IN CANDY. Can. Ind. 19 (249): 33, 40. Feb. 23, 1954.
The consumption of coffee in this country in the last 20 years has increased enormously. Mr. King gives hints on how to obtain a good coffee flavor for candy.

949. King, James A.
MODERN CANDY MAKING. Conf. J. 80 (950): 10, 13-14, 16. Mar. 1954.
Sugar is the fundamental body giving ingredient. Strong and weak sugars are described. All sugar versus part sugar candies are discussed.

950. CANDY MANUFACTURING - AN ART TURNING INTO A SCIENCE. Can. Ind. 19 (249): 12, 48. Feb. 23, 1954.
Terming candy manufacturing as practiced within the last fifty years an art because it was based upon experience, this article goes on to point out how the application of experimentation, classified knowledge, and scientific principles is being used in candy manufacturing to make it a more exacting science.

951. SYNTHETIC SWEETNERS - FROM BEVERAGE TO BORSCHT. Conf. J. 79 (945): 48-50. Oct. 1953.
Sugar, as the public thinks of sugar, is needed in the normal diet of a normal person. Objection must be registered against misleading publicity of substitute products.

952. CANDY ENGINEERING. THE NEW AND OLD IN GRAINED CANDY. Can. Ind. 18 (231): 10, 14. June 16, 1953. also Conf. J. 79 (941): 24. June, 1953.
Mainly about fudge.

953. CANDY ENGINEERING, INGREDIENTS VS PROCESS. Man. Conf. 33 (6): 69-70, 72. June 1953. also Can. Ind. 18 (231): 10. June 16, 1953.
Discussion of fudge.

954. PRODUCTION PROBLEMS OF THE INDUSTRY. W. Conf. 33 (5): 12-13, 15. May, 1953.
Production problems discussed at WCC meeting in Los Angeles, consist of chewing caramels, divinity fudge, starch jelly gums, nougat kisses, plastic coconut candies, rolled butter creams, cut marshmallow.

955. SUMMER COATINGS STIMULATE SALES ON RETAIL COUNTERS. Conf. J. 79 (937): 8, 10. Feb. 1953.
Popular caramel coating, butterscotch, special fondant coating and translucent water icing are discussed.

956. EVALUATION OF CANDY FORMULAS. Part I, Conf. J. 78 (932): 8, 10, 14-16, 42. Sept. 1952; Part II, Ibid 78 (933): 12, 14-16. Oct. 1952.
This is a discussion of nougat and marshmallow.

957. MARSHMALLOW PROGRESS. Part 1, Can. Ind. 16 (205): 21, 23. June 17, 1952; Part II, Ibid 17 (206): 15, 18, 20. July 1, 1952.
American candy industry developed its own gelatin marshmallow after years of research.

King, James A. --Continued

958. HISTORY OF NOUGAT. Can. Ind. 16 (204): 9. 19, 54. June 3, 1952.
Candy engineering in U. S. has produced new cream-like nougat with great appeal.

959. MODIFYING CANDY FORMULAS. Can. Ind. 16 (193): 5, 15. Jan. 1, 1952.
How to alter candy characteristics by using different amounts of various ingredients.

960. BALANCING AND MODIFYING CANDY FORMULAS. Conf. J. 78 (924): 28-29. Jan. 1952.

961. INGREDIENT AND PROCESS EFFECT ON CAST CREAM CENTER CHARACTERISTICS. Part I, Conf. J. 77 (921): 10, 13-14, 16, 18. Oct. 1951; Part II, Ibid. 77 (922): 10-14. Nov. 1952.
A very detailed discussion of fondant.

962. PRODUCTION OF FUDGE. Can. Ind. 15 (186): 5, 17. Sept. 25, 1951.
Essentials in fudge production and formulas.

963. CAST CREAM CENTERS. Part I, Can. Ind. 15 (181): 10, 17, 18. July 17, 1951; Part II, Ibid. 15 (182): 10, 14, July 31, 1951.
The effect of ingredients and process on cast cream centers is discussed.

964. FLAVORING CANDIES WITH MOLASSES. Conf. J. 77 (914): 16, 18, 22. Mar. 1951.

965. AGAR AGAR IN CANDY. Can. Ind. 13 (160): 5, 12. Sept. 26, 1950.
Derivative of seaweed used in cast, cut jellies, and coatings.

966. EGG ALBUMEN. Can. Ind. 13 (159): 5, 10. Sept. 12, 1950.
How to use egg white in batch. Methods of dissolving described.

967. WHAT'S BOILING? Can. Ind. 13 (154): 7. July 4, 1950.
Modern conserve type confection. Filbert truffles.

968. WHAT'S BOILING? Part I, Can. Ind. 12 (152): 35, 57. June 6, 1950; Part II, Ibid. 12 (153): 6, 14. June 20, 1950.
Modern techniques demand scientific data to insure uniform characteristics in candy.

969. MOLASSES AS USED IN FLAVORING CANDY. Man. Conf. 30 (5): 24-25, 50. May, 1950.
Edible grades of molasses, open kettles, first and second centrifugal; residual is final or blackstrap molasses. Secrets of cooking molasses in candy.

970. WHAT'S BOILING? Can. Ind. 12 (141): 7. Jan. 3, 1950.
Technical contribution on quality improvement of bar goods.

971. CANDY PRODUCTION TECHNIQUES FOR REDUCING COSTS. Man. Conf. 29 (12): 37-38. Dec. 1949.
Discussion on methods to lower costs. Modern machinery, specialization, continuous process, large batches, all examined as possible answer.

King, James A. --Continued

972. IN PLANT TRAINING. Part I, Can. Ind. 11 (138): 7, 23. Nov. 22, 1949; Part II, Ibid. 11 (130): 5, 19. Dec. 6, 1949; Part III, Ibid. 11 (140): 30. Dec. 20, 1949.
I) Outline of simple course of study for candy makers. II) Measuring ingredients, moisture content, crystallization, fondant tests covered. III) Frappe and Fondant making, tests for the novice, use of instruments.

973. PRODUCTION TECHNIQUES. W. Conf. 36 (7): 6, 14. July, 1949.

974. Kleiner, Max J. and Coleman, Samuel A.
HOW TO MAKE USE OF MODERN RODENT CONTROL METHODS. Can. Ind. 19 (237): 27, 35. Sept. 8, 1953.
Two methods discussed.

975. Knechtel, Herbert.
FROZEN CANDY. Conf. 38 (2): 7-8. June, 1953.
A new aid for peak sales seasons.

976. Kobe, Francis X.
RAPID FAT DETERMINATION IN PLANT CONTROL OF COCOA PRODUCTS. Analyt. Chem. 22 (5): 700-2. May, 1950.
Centrifuge method described. Data gives relative rate of extraction and method is compared with A.O.A.C. method.

977. Koch, J.
WHY NOT USE FONDANT SUGAR FOR CHOCOLATE MANUFACTURE. Man. Conf. 34 (2): 15-16, 19. Feb. 1954.
One of the major energy consuming operations in orthodox chocolate manufacture is the grinding of sugar to particle size of the order of 50 microns, and chocolate makers are often tempted to copy the candy maker and produce superfine sugar by means of a recrystallization technique.

978. THE PLANT MANAGER'S RESPONSIBILITY FOR THE UTILIZATION OF RAW MATERIALS. Man. Conf. 33 (9): 19-20, 22. Sept. 1953.
What is your raw material conversion factor? If you dont know, you are ignoring one of the most potent cost control factors that is available to the executive. This article deals with the importance of this item and suggests ways and means that it can be implemented and made a vital factor in your profit control.

979. THE HANOVER INTERNATIONAL TECHNICAL FAIR. Man. Conf. 33 (6): 77-79. June, 1953.
New equipment described.

980. THE TEXTURE OF CHOCOLATE. Man. Conf. 33 (3): 44-45. Mar. 1953.
History of chocolate and general discussion on texture.

981. THERMAL EFFICIENCY IN CONFECTIONERY PROCESSING. Man. Conf. 33 (1): 17-18, 20. Jan. 1953.

982. KOCH REPLIES TO R. WHYMPER ON SUBJECT OF CHOCOLATE TEMPERING. Man. Conf. 32 (10): 61. Oct. 1952.
Answer to Whymper's charge of misusing terms.

983. THE HANOVER FAIR. Man. Conf. 32 (7): 29-30. July, 1952.
Principal German machinery shown.

984. MILK IN CHOCOLATE. Man. Conf. 32 (3): 23. Mar. 1952.

Koch, J. --Continued

985. MODERN CHOCOLATE TEMPERING. Man. Conf. 32 (1): 16-17. Jan. 1952.
Present tempering methods and suggestions for improvement.

986. NEW TECHNIQUES IN CHOCOLATE SIEVING. Man. Conf. 31 (10): 36. Oct. 1951.

987. COCOA BEANS.....ROASTED OR DRIED? Man. Conf. 31 (7): 20-21. July, 1951.
A study in chocolate processing.

988. ECONOMICS OF CHOCOLATE MAKING. Intern. Chocolate Rev. 5 (12): 408-11. Dec. 1950.
Outlines a possible comprehensive system for control of costs. The cost of chocolate is largely controlled by raw material cost. Economies in processing by checking on over all wastage are effected.

989. Koch, Thomas W.
PROTECTIVE PACKAGING. Man. Conf. 32 (7): 24. July, 1952. also in Can. Ind. 17 (207): 17. July 15, 1952. and in Conf. J. 78 (932): 31-32. Sept. 1952.

990. Konkle, J. E.
GUARD YOUR PROFIT. Conf. J. 79 (946): 19, 29. Nov. 1953.
An ounce of or fraction thereof over or under a predetermined weight means loss of profit or loss of customer, both of which can be avoided by accurate weighing at point of packaging and shipping.

991. Kooman, J. J.
NEW STICK POPCORN COATING. U. S. Patent 2,451,096. Apr. 12, 1948.
Lubricating candied popcorn with thin spray of edible oil and lecithin.

992. Kooreman, John A.
STARCH GUM PROBLEMS. Part I, Can. Ind. 16 (202): 12, 16. May 6, 1952; Part II, Ibid. 16 (204): 10. June 3, 1952.
I) Study of raw materials will reveal many answers to production problems.
II) Accurate knowledge of starch content is essential to good candy prodn.

993. KNOWLEDGE OF BASIC INGREDIENTS? PROCESSING TECHNIQUES ESSENTIAL FOR BETTER PRODUCTION. Can. Ind. 16 (194): 15, 20. Jan. 15, 1952.
Supplier discusses gum work.

994. INGREDIENT ANALYSIS IN CONFECTIONERY GUM WORK. W. Conf. 39 (1): 8-10. Jan. 1952.

995. WHAT IS CORN SIRUP? Can. Ind. 11 (136): 5-6. Oct. 25, 1949.
It is used in creams, gums, jellies, caramels, and as a medium of inhibiting batch crystallization.

996. Korfhage, R. F.
SOURCES KINDS EFFECTS OF COCOA BEANS. Conf. J. 77 (920): 38-39. Sept. 1951.

997. COCOA AND CHOCOLATE. Can. Ind. 14 (177): 22, 28. May 22, 1951.
Quality of various bean types is assayed as major factor in production of coatings.

998. Kramer, Peter, Jr.
PARTNERS FOR PROFIT. Conf. 38 (4): 7, 23. Aug. 1953.
Keynote address NCWA, 8th convention.

999. Krno, John M.
CORN SIRUP IN HARD CANDY. Man. Conf. 33 (3): 49-50, 52-54. July, 1953.
Paper given at Lehigh conference.

1000. CORN SIRUP DEVELOPMENT. Can. Ind. 14 (178): 31, 33, 37, 61, 64. June 5, 1951.
Approximation towards sugar sirup is seen as possible pointer in improvement procedure.

1001. CORN IN CANDY PRODUCTION. Part I. Can. Ind. 12 (148): 11-12. Apr. 11, 1950; Part II, Ibid. 12 (149): 23, 29. Apr. 25, 1950; Part III, Ibid. 12 (150): 13, 19. May 9, 1950; Part IV, Ibid. 13 (155): 24. July 18, 1950; Part V, Ibid. 13 (156): 15, 21. Aug. 1, 1950; Part VI, Ibid. 13 (157): 12. Aug. 15, 1950.

1002. PREVENTING CORN SIRUP COLOR. Part I, Can. Ind. 11 (133): 6. Sept. 13, 1949; Part II, Ibid. 11 (134): 21. Sept. 27, 1949; Part III, Ibid. 11 (135): 25. Oct. 11, 1949.
Use of ion exchange process gives product greater resistance to heat and storage.

1003. CORN SIRUP COLOR IN CANDY. Man. Conf. 29 (5): 29-30, 68. May, 1949.
Care in heating necessary.

1004. Kroekel, C. R.
REPORT OF ENROBING TESTS ON MODIFIER G-2034. Man. Conf. 31 (6): 26. June, 1951.

1005. Krone, Robert
ESSENTIAL OILS. Can. Ind. 16 (200): 16, 22. April 8, 1952.
Proper storage will lengthen flavor life and insure better results.

1006. ESSENTIAL OILS, THEIR USE AND CARE. Can. Ind. 14 (177): 38. May 22, 1951.
Directions for storage.

1007. Kuhn, Walter F.
NATURAL BUSINESS YEAR FOR CANDY. Man. Conf. 28 (8): 49-51. Aug. 1948.
How to eliminate accounting guess work.

1008. Kujawski, J. S.
CANDY AGAIN ON RATION. Conf. J. 76 (908): 14-22. Sept. 1950.
QM views are given.

1009. Kulka, Kurt
HOW TO TELL DIFFERENCES BETWEEN NATURAL, ARTIFICAL VANILLA. Can. Ind. 18 (225): 15-16. Mar. 24, 1953.

1010. SIX SOURCES OF FLAVOR AROMATICS USED IN CANDY. Can. Ind. 18 (223): 11, 16. Feb. 24, 1953.
Spices, true fruit flavors, essential oils, and synthetic chemicals are mentioned.

1011. Lagonegro, Edward T.
MANUFACTURER MUST POINT OUT SALES POTENTIAL TO DISTRIBUTOR. Can. Ind. 19 (256): 74-75. June 1, 1954.

1012. WHAT IS THE CANDY POTENTIAL. Conf. 38 (12): 6, 21. April 1954.
This article is written from the tobacco industry standpoint.

1013. Lakritz, David E.
FLAVORS FOR CANDY. Part I, Can. Ind. 12 (146): 27. Mar. 14, 1950; Part II, Ibid. 12 (147): 25, 29. Mar. 28, 1950; Part III, Ibid. (148): 24, 28. Apr. 11, 1950.
Special preparation of synthetic flavors is described.

1014. Lang, Louis
SUGAR AND CANDY. Conf. J. 80 (950): 25-26. Mar. 1954.
The property of sugar that gives it an important place in the industry is the ability to form highly supersaturated solutions from which crystallization can easily be controlled. Relationships between sugar and candy and substitute sweetners discussed.

1015. SUGAR - ITS USES AND ABUSES. Can. Ind. 16 (204): 26, 58. June 3, 1953. also in Conf. J. 78 (931): 8, 12-14. Aug. 1952.
Sugar is the heart of candy. It must be treated right for best results.

1016. SUGAR - ITS USES AND ABUSES IN THE CANDY PLANT. Man. Conf. 32 (6): 51, 53-54. June, 1952.
Talk given at PMC Lehigh Conference.

1017. LIQUID SUGAR IN THE CANDY PLANT. Can. Ind. 14 (170): 7, 30. Feb. 13, 1951. also in Man. Conf. 31 (1): 23-4. Jan. 1951.
Gives the advantages and disadvantages of its use. Cost of sugar solids in liquid sugar is generally lower. It is handled by pumping but does not keep as well as granulated sugar. Quality is interchangeable.

1018. SUGAR AND SUGAR BY-PRODUCTS IN THE PLASTIC INDUSTRY. Sugar Res. Foundation 52 Wall St., N. Y. Series No. 5, Report No. I, Jan. 1949.
This was reviewed in Man. Conf. 29 (5): 18. May, 1949.

1019. Lang, O. W. and Farber, Lionel, Beck, Clyde, and Yerman, Fred. Ind. Eng. Chem. Analyt. Ed. 16 (8): 490-94. Aug. 15, 1944.
DETERMINATION OF SPOILAGE IN PROTEIN FOODSTUFFS WITH PARTICULAR REFERENCE TO FISH.
Determination by aeration technique of volatile reducing substances.

1020. Lange, Hildreth
WHAT STORE BUYERS WANT IN PACKAGES. Man. Conf. 29 (8): 31, 44. Aug. 1949.
Eye appeal, originality, composition, typography color, proper engineering, together make good packaging.

1021. Langwill, Katheryn E.
TASTE PRECEPTION AND TASTE PREFERENCES OF THE CONSUMER. Food Tech. 3 (4): 136-39. Mar. 1949.
Over 50% of both men and women preferred moderately sweet and salty foods. More women than men preferred excessively salty and sour foods. The pH of the saliva did not appear to have any influence on the ability of the individual to differentiate between the basic tastes.

1022. Lanham, Ben T. Jr.
SWEETPOTATOES SCORE IN CANDY. Man. Conf. 30 (6): 64-65. June, 1950.
Experimental research at Alabama Polytechnic Inst. produces a coconut brittle made from sweetpotatoes.

1023. Lapham, Walter H.
LET'S SELL MORE CANDY. W. Conf. 36 (7): 8. July, 1949.

1024. Larsen, Norman C.
PRODUCTION OF VANILLA. Can. Ind. 16 (196): 5, 41. Feb. 12, 1952.
Laboratory and processes of nature create same flavor properties.

1025. FLAVOR IN FOODS. Part I, Can. Ind. 11 (130): 7. Aug. 2, 1949; Part II, Ibid. 11 (131): 14. Aug. 16, 1949.
Catering to nationwide differences in tastes is major problem of candy producers.

1026. Lataner, Harry
RESEARCHER PATENTS PROCESS DESIGNED TO STOP CHOCOLATE BLOOM. Can. Ind. 19 (240): 31, 34. Oct. 20, 1953.
Methods for processing chocolate liquor and sugar so that it cannot bloom. Nothing added to ingredients it is simply a physical process. Process breaks down cocoa butter globules to about 1/20 or less of their original size and integrates them firmly with sugar crystals. When this is done, the chocolate cannot bloom because the tiny cocoa butter globules are held in too tightly to rise to the surface.

1027. Latini, Leo and Latini, Edmond
CANDY PREFORMING MACHINE. U. S. Patent 2,637,281. May 5, 1953. (Edmond Latini assigned to Leo Latini)
For abstract see Man. Conf. 33 (9): 43. Sept. 1953.

1028. Latten, G. Lloyd
TECHNOLOGICAL PROGRESS. Can. Ind. 12 (151): 53-54. May 23, 1950.
Improved production machines, refrigeration, Laboratory work place candy progress in the twentieth century.

1029. CANDY STORAGE. Part I, Can. Ind. 12 (146): 23. Mar. 14, 1950; Part II, Ibid. 12 (147): 19-24. Mar. 28, 1950.
Refrigeration project planned for Georgia Experiment Station on candy and peanuts.

1030. Lawler, Ann Mary
CANDY PACKAGES WITH MORE MILEAGE AND SALES POWER. Conf. 78 (929): 39-40. June, 1952.

1031. Lawren, Joseph
EMPHASIS ON SANITATION. Man. Conf. 30 (2): 41. Feb. 1950.
Use of germicidal lamps and air conditioning help build volume. A manufacturer - retailer study.

1032. Leach, John M.
PROCESS FOR MANUFACTURING CONFECTIONS. U. S. Patent 2,651,573. Sept. 8, 1953.
A process of making a product which in the candy industry is technically termed hard candy which comprises dispersing a mixture of hard candy ingredients containing sugar in a thin cross sectional volume over an area so that the entire volume of mixture can be substantially, instantaneously heated, rapidly applying heat to said mixture to raise it substantially, instantaneously to final desired cooking temperature. To bring about the chemical and physical changes in the mixture which will produce hard candy when the mixture is cooled and suddenly releasing said volume from said heat to avoid caramelization of the sugar.

1033. Lee, Edward P.
FOUR THINGS TO CHECK TO GET TOP PERFORMANCE FROM FILLING MACHINES. Can. Ind. 18 (232): 11, 13. June 30, 1953.
Accuracy of filling is of primary importance.

1034. Leffingwell, Georgia and Lesser, Milton A.
GLYCERINE'S NEWER USES IN CANDY. Man. Conf. 27 (1): 30, 55-57. Jan. 1947.
Used as a solvent and extractive for base flavors. Contributes palatability and keeping qualities as well as providing definite nourishment. Formulas for flavoring emulsions.

1035. Lehman, Godfrey
PLANT MODERNIZATION. Can. Ind. 15 (192): 14 - 15. Dec. 18, 1951.
Sierra Candy Co. of San Francisco builds new factory with modern methods and machinery.

1036. Leighton, Alfred E.
MODERN CONCEPTS IN CANDY FACTORY PLANNING - A KEY TO EFFECTING ECONOMIES. Part I, Can. Ind. 17 (212): 32-33. Sept. 23, 1952.
Blueprints of tomorrow's candy plant based on need for production economy.

1037. Part II. Can. Ind. 17 (214): 28-29. Oct. 21, 1952.
Problems of tomorrow's candy plant.

1038. Part III. Can. Ind. 17 (215): 29-30. Nov. 4, 1952.
Interior of today's modern candy plant is designed to provide savings in sanitation.

1039. Part IV. Can. Ind. 17 (216): 22, 31. Nov. 18, 1952.
Output and requirements of candy plant will determine capacity of power house.

1040. Part V. Can. Ind. 17 (218): 22-23. Dec. 16, 1952.
Tank room must be designed for efficient storage of sirup and sugar.

1041. Part VI. Can. Ind. 18 (220): 9, 12. Jan. 13, 1953.
Proper methods are given for storage of edible oils, and chocolate.

1042. Part VII. Can. Ind. 18 (222): 9, 13. Feb. 10, 1953.
Describes instruments in master mix room for quality control.

1043. Part VIII. Can. Ind. 18 (224): 11, 18. Mar. 10, 1953.
This covers the special facilities needed for the storage of milk and cream.

1044. Part IX. Can. Ind. 18 (226): 21, 30. Apr. 7, 1953.
Special attention must be given to sanitation in the milk room.

1045. Part X. Can. Ind. 18 (228): 19, 21. May 5, 1953.
Proper layout of the candy kitchen pays off in dollars and cents.

1046. Part XI. Can. Ind. 18 (230): 23-24. June 2, 1953.
How to choose proper kettles for efficient candy making.

1047. Part XII. MODERN CANDY PLANT NEEDS SCIENTIFIC LABORATORY FACILITIES. Can. Ind. 19 (233): 21-22, 24. July 14, 1953.
Maximum profit potentials cannot be realized or adequate manufacturing control maintained without a functional department whose chief purpose is quality control, policing the economics of processing procedures, the development of new products, and the advancement of the factory technology.

Leighton, Alfred E. --Continued

1048. Part XIII. HOW CHOCOLATE SHOULD BE PROCESSED IN THE MODERN CANDY PLANT. Can. Ind. 19 (235): 23-24. Aug. 11, 1953.
With sketch of chocolate departments.

1049. Part XIV. MODERN PACKING ROOM CAN USE FERRIS WHEEL, DETECTOR. Can. Ind. 19 (237): 25. Sept. 8, 1953.
Description of Ferris wheel.

1050. Part XV. HOW TO ORGANIZE THE MODERN HARD CANDY DEPARTMENT. Can. Ind. 19 (238): 17, 28. Sept. 22, 1953.

1051. Part XVI. MODERN MACHINES CUT MATERIALS HANDLING COSTS IN CANDY PLANTS. Can. Ind. 19 (239): 7, 18. Oct. 6, 1953.

1052. Part XVII. PLANNED LAYOUTS OF DEPARTMENTS INSURE CANDY PLANT ECONOMIES. Can. Ind. 19 (242): 5, 28. Nov. 17, 1953.

1053. A TEXTBOOK ON CANDY MAKING. Man. Conf. Pub. Co., Oak Park, Ill., 1952. 165 pp.

1054. CANDY MAKING FOR THE BEGINNER
Lesson I. Man. Conf. 30 (10): 19-20. Oct. 1950. This covers assembling equipment and materials.

1055. Lession I (cont.) Man. Conf. 30 (11): 49-50. Nov. 1950.
This is a lesson in the meaning of terms, graining, crystallising, doctors, invert sugar, etc.

1056. Lesson II. Man. Conf. 30 (12): 36-37. Dec. 1950.
Read instructions carefully. Practical exercise given in making butterscotch squares.

1057. Lesson III. Man. Conf. 31 (1): 21-22. Jan. 1951.
This contains a description of fondant and fondant making.

1058. Lesson IV. Man. Conf. 31 (2): 20, 23. Feb. 1951.
Continuation of fondant making.

1059. Lesson V. Man. Conf. 31 (3): 30-32. Mar. 1951.
This lesson describes fudge and fudge making.

1060. Lesson VI. Man. Conf. 31 (4): 24-26. Apr. 1951.
This lesson describes caramels and caramel making.

1061. Lesson VII. Man. Conf. 31 (5): 22-24, 26. May, 1951.
This lesson describes marshmallows and their manufacture.

1062. Lesson VII (cont.) Man. Conf. 31 (6): 54, 56-57. June, 1951.
This is a practical example in marshmallow making.

1063. Lesson VIII+IX. Man. Conf. 31 (7): 47-50. July, 1951.
This is a practical exercise in nougat making and a description of pectin jellies and their manufacture.

1064. Lesson X. Man. Conf. 31 (8): 10, 20, 22-23. Aug. 1951.
Starch jellies discussed.

Leighton, Alfred E. --Continued

1065. Lesson XI. Man. Conf. 31 (10): 19. Oct. 1951.
The manufacture of jap jellies is described.

1066. Lesson XII. Man. Conf. 31 (10): 22. Oct. 1951.
Chocolate, its manufacture and use is explained.

1067. Lesson XII (cont.) Man. Conf. 31 (11): 24-28. Nov. 1951.
Chocolate discussion continued.

1068. Lesson XII (cont.) Man. Conf. 31 (12): 23-25. Dec. 1951.
Chocolate discussion continued.

1069. Lesson XII (cont.) Man. Conf. 32 (1): 19-22. Jan. 1952.
Chocolate discussion continued. Lesson XIII. Conclusion of Course.

1070. Lesson XIII (cont.) Man. Conf. 32 (2): 23-26. Feb. 1952.
Additional last word.

1071. COMPOUND COATINGS CAN GIVE BETTER PROTECTION TO CANDY IN SUMMER. Can. Ind. 18 (223): 7. Feb. 24, 1953.
Increase heat resistance and provide assortment of shades.

1072. FORTIFICATION OF CANDY. Can. Ind. 14 (173): 10. Mar. 27, 1951.
How to vitaminize confections is explained and criticism of sweets in diet is refuted.

1073. PRODUCTION PROBABILITIES. Conf. J. 77 (912): 56, 58. Jan. 1951.

1074. THE HUMAN FACTOR IN SANITATION. Man. Conf. 28 (2): 51. Feb. 1948.
Active cooperation of factory workers and staff is needed. Presents carefully worked out ten point sanitation plan.

1075. Lenz, Earl C.
TAPIOCA STARCH IN CANDY PRODUCTION. Man. Conf. 30 (3): 27, 34. Mar. 1950.
Tapioca starch is a high viscosity starch with a very clear translucent gel which holds the moisture it has but resists picking up any. No sweating is evident.

1077. Lewin, David N. and Lewin, Joseph D.
PECULIARITIES OF DUST CREATE UNEXPECTED HAZARDS IN PLANTS. Can. Ind. 19 (249): 46, 50. Feb. 23, 1954.
With the approach of the warmer months and the drying effect of higher temperatures, many plant superintendants are increasingly aware of the greater hazards of dust explosions.

1078. Liebig, A. Walter
THE PROPER USE OF LECITHIN IN CHOCOLATE MANUFACTURING. Man. Conf. 33 (9): 57-8. Sept. 1953.
Prime function of lecithin is as a technical aid in manufacture of chocolate.

1078A PHYSICAL CHANGES IN MOULDING STARCH USED FOR FONDANT CREAM CASTING. Man. Conf. 33 (1): 21-24. Jan. 1953.
"Working up period" necessary for new starch. There is a theory for this. Describes machines to work-up new starch.

1079. Lindhe, Eric G.
COATED CANDY CHEWING GUM AND METHOD OF MAKING SAME. U. S. Patent 2,559,648. July 19, 1951. (Assigned to Sweets Lab. Inc.)
This is a coating with superior oxidative and atmospheric resistance. Drawings and description given in Man, Conf. 33 (3): 39. Mar. 1953.

1080. CANDY CHEWING GUM. U. S. Patent 2,460,698. Feb. 1, 1949. (Assigned to Sweets Lab. Inc. N. Y.)
See abstract in Can. Ind. 12 (142): 25, Jan. 17, 1950.

1081. Lippincott, J. Gordon
COLOR TV PROVIDES NATURAL CANDY AD MEDIA. Can. Ind. 19 (246): 19. Jan. 12, 1954.
A discussion of some of the definite advantages and a few problems facing candy ad men in utilizing TV.

1082. Little, Arthur and Mitchell, K. A.
TABLET MAKING. The Northern Publishing Co. Ltd., 37 Victoria St., Liverpool, England. 123 pp. illus. 1951.
For abstract see Man. Conf. 33 (10): 48. Oct. 1953.

1083. Lloyd, Ruth E. and Larsen, Norman C.
ENRICHED CANDY. Can. Ind. 17 (212): 11, 39. Sept. 23, 1952.
Research goal is high protein candy for QM rations today and for the public tomorrow.

1084. ANSWERING CANDY'S CRITICS. Can. Ind. 17 (211): 5, 31. Sept. 9, 1952.
Today's candy has nutritional values that are essential to normal, healthy diet.

1085. Lloyd, R. L.
CORN SIRUP. Can. Ind. 12 (152): 45, 49, 57. June 6, 1950.
Advantages of corn sirup use in production of gum drops and starch jellies are given.

1086. Logan, John R.
HOW TO CHOOSE CHOCOLATE CHIPBOARD FOR CANDY PACKAGES. Can. Ind. 18 (227): 11, 13. Apr. 21, 1953.

1087. CHOCOLATE BOARD - CHIPBOARD. Man. Conf. 33 (4): 40-42, 44-45, 47. Apr. 1953 also in Conf. J. 79 (939): 31. Apr. 1953.
Its use and manufacture.

1088. Longenecker, Joseph B. and Cleland, James E.
CARAMEL COLOR COMPOSITIONS. U. S. Patent 2,651,576. Sept. 8, 1953. Assigned to Union Starch and Refg. Co. Columbus, Ind.
A water solution consisting essentially of water, substantially pure caramel coloring compounds of 30 - 50 tinctorial power and a nontoxic water soluble alcoholic compd. selected from the group consisting of propylene glycol, propylene and ethylene glycol polymers and fatty acid derivatives of said glycol polymers.

1089. Loughland, Jane
TRADE MARKS. Conf. J. 77 (919): 31-32. Aug. 1951.

1090. Lovett, Roger A.
PROTECTIVE PACKAGING OF CONFECTIONS. W. Conf. 36 (8): 11. Aug. 1949.
Uses bags of dehydrating agent, dessicite, with candy.

Lovett, Roger A. --Continued

1091. HOW TO PROTECT CANDY FROM MOISTURE. Man. Conf. 28 (10): 59-60, 63-64. Oct. 1948.
New packaging device with dessicite.

1092. Lowry, Grier
PERSONNEL, QUALITY, AT MACY'S. Man. Conf. 30 (6): 90. June, 1950.
Macy's Kansas City store is described.

1093. Lucas, Hoyt D.
HARD CANDY PRODUCTS. Can. Ind. 14 (168): 5, 10, 23, 25-26. Jan. 16, 1952.
Cost and use of raw materials may be controlled by means of process analysis.

1094. STARCH GUM PRODUCTS. Part I, Can. Ind. 15 (190): 5, 27, Nov. 29, 1951; Part II, Ibid. 15 (192): 17, 33. Dec. 18, 1951; Part III, Ibid. 16 (194): 5, 31. Jan. 15, 1952; Part IV, Ibid. 17 (211): 17, 25. Sept. 9, 1952; Part V, Ibid. 17, (212): 18, 20. Sept. 23, 1952.
Part I. Use of research can guide production men to better tasting, longer lasting gum products.
Part II. Proper selection of raw materials necessary for good gum products.
Part III. How to set up controls that will insure longer shelf life, better quality products.
Part IV. Production of quality starch gums calls for exact formulation and careful processing.
Part V. Production process can be varied to fit plant needs and still turn out quality goods.

1095. COCONUT PRODUCTS. Can. Ind. 14 (175): 12, 16, 18, 23. Apr. 24, 1951.
Processing surveyed from tropical tree to finished confections.

1096. INSTRUMENTS IN THE CANDY PLANT. Can. Ind. 13 (162): 14, 16. Oct. 24, 1950.
Use of formula analysis insures standard production, quality, control.

1097. WHAT'S BOILING? - SUMMER CANDY? ESPECIALLY MARSHMALLOWS. Part I, Can. Ind. 11 (129): 18, 22. July 19, 1949; Part II, Ibid. 11 (130): 9. Aug. 2, 1949; Part III, Ibid. 11 (131): 16. Aug. 16, 1949.
What is needed for a good marshmallow. Processes and reasons for failure described. Hot versus cold batch gelatin marshmallow discussed.

1098. Lund, Charles E.
THE OUTLOOK FOR FATS AND OILS. Man. Conf. 27 (6): 40-41, 46. June, 1947.
Gives statistics for the year.

1099. Lundberg, W. O.
ANTIOXIDANTS AND THEIR USES. Man. Conf. 33 (4): 19-20, 22, 25-26, 67. Apr. 1953.
History and general scientific discussion.

1100. Lundberg, W. O., and Halverson, H. O., and Burr, G. O.
THE ANTIOXIDANT PROPERTIES OF NORDIHYDROGUAIARETIC ACID. Oil and Soap. 21 (2): 33-35. Feb. 1944.
Authors claim effectiveness in stabilizing fats is to some extent carried over into baked products. Ascorbic acid enhances its effectiveness.

1101. Lyons, Owen E.
PACKAGING OUTLOOK IMPROVING. Man. Conf. 27 (6): 63-64. June, 1947.
Supply and demand for paper and paperboard may balance this year.

1102. MacAdam, John R.
FLAVORS IN CHOCOLATE. Can. Ind. 15 (185): 5, 28. Sept. 11, 1951.
How and when to add natural and artificial flavors in the production and use for chocolate coatings.

1103. TRIP THROUGH A CHOCOLATE FACTORY. Part I, Can. Ind. 11 (133): 25, 29. Sept. 13, 1949; Part II, Ibid. 11 (134): 15. Sept. 27, 1949; Part III, 11 (135): 5, 24. Oct. 11, 1949.
How chocolate is made.

1104. MacChesney, Chester M.
METHOD OF AND APPARATUS FOR BRICKING BOXES. U. S. Patent 2,612,833. Oct. 7, 1952. (Assigned to Acme Steel Co., Chicago, Ill.)
For abstract see Man. Conf. 33 (10): 44. Oct. 1953.

1105. McCulloch, Donald.
KNOW YOUR MACHINES. Can. Ind. 16 (201): 24. Apr. 22, 1952.
Physical limitations of machines must be considered to obtain best production.

1106. McGee, Edward F.
LIQUID SUGAR FOR CHOCOLATE. U. S. Patent 2,451,630. Oct. 19, 1948.

1107. McGinnis, R. A.
BEET SUGAR TECHNOLOGY. New York Reinhold Corp.,580 pp. 1951.
Reviewed in Man. Conf. 32 (4): 50-51. Apr. 1952.

1108. McGlamery, J. B. and Hood, M. P.
EFFECT OF TWO HEAT TREATMENTS ON RANCIDITY DEVELOPMENT IN UNSHELLED PECANS. Food Res. 16 (1): 80-84. Jan. - Feb., 1951.
Unshelled pecans were heated 1) in hot air oven to 176° F and 2) in oil at 176° F. After heating, the nuts were cooled to 82° F. Either method may be applied as late as four months after harvest to retard rancidity development. After 24 weeks in storage, no rancidity developed, although it did in the control nuts.

1109. McKay, James
CODE DATING AIDS PRODUCT CONTROL. Man. Conf. 29 (10): 65-66. Oct. 1949.

1110. McKinnon, McKay Jr.
FDA - NONNUTRITIVE FILLER CANNOT BE USED IN DIETARY CANDY. Can. Ind. 19 (252): 5, 35. Apr. 6, 1954.
As part of the diversified program of the Western Candy Conference, a talk on the views of the Federal Food and Drug Administration regarding confectionery was given.

1111. McKnight, Floyd
IMPORTANCE OF PACKAGING STRESSED AT CONVENTION. Conf. J. 79 (942): 25-26. July, 1953.

1112. McLaughlin, Ed.
THE WUNDERLE STORY. Can. Ind. 15 (187): 14, 19. Oct. 9, 1951.
Eighty years of progress and growth.

1113. MacLean, J. A. R. and Wickens, R.
THE ASSESSMENT OF COCOA QUALITY BY LOCAL 'TASTE PANELS'. Cocoa, Chocolate and Confectionery Alliance, Ltd., Report of Cocoa Conference, pp. 124. 1951.
Technique for assessment of cocoa quality by officers of Institute.

1114. MacLennon, K. E.
BIGGER PROFITS FOR OH HENRY. Man. Conf. 32 (10): 48, 50. Oct. 1952.
Williamson Candy Co., Chicago. Expands into new markets.

1115. McMillan, C. M.
'49 LOOKS GOOD FOR WHOLESALERS. W. Conf. 36 (2): 10, 23. Feb. 1949.

1116. Mack, Pauline Beery.
CALORIES MAKE A DIFFERENCE. Sugar Research Foundation Inc., 52 Wall St., New York, 5, N. Y.
Study in nutrition. Reviewed in Man. Conf. 30 (3): 10. Mar. 1950.

1116A Maher, Raymond E.
CANDY FOR TEXAS SPORTSMEN BOOMS SALES. Man. Conf. 29 (1): 27-28. Oct. 1949.
Allen Wholesale Co. of Victoria, Texas has a good merchandising move.

1117. Mahle, Louis William
CHEWING GUM MANUFACTURE. U. S. Patent 2,604,056. July 22, 1952. Assigned to Frank H. Fleer Corp. Philadelphia
Apparatus for preparing laminated stick chewing gum. Description in Man. Conf. 33 (3): 37. Mar. 1953.

1118. Mahon, J. H. and Chapman, R. A.
ESTIMATION OF ANTIOXIDANTS IN LARD AND SHORTENING. Analyt. Chem. 23 (8): 1116-1120. Aug. 1951.

1119. BUTYLATED HYDROXYANISOLE IN LARD AND SHORTENING. Analyt. Chem. 23 (8): 1120-1123. Aug. 1951.

1120. Mahoney, Timothy J.
RIGHT WORDS BUY A LOT AT THE COCOA EXCHANGE. Can. Ind. 19 (252): 16, 26. Apr. 6, 1954.
As cocoa prices continue to affect candy manufacturers, the New York Cocoa Exchange produces a good part of today's candy news.

1122. Maloney, Norvin G. and Kirwan, J. O.
HIGH SPEED WEIGHING AND CONTINUOUS WEIGHING METERS AND FEEDERS. Man. Conf. 33 (10): 38-40. Oct. 1954.
Paper given at national instrument conference. Deals with developments in very high speed instruments for mass production.

1123. Martial, Jacques
HOW GOOD PACKAGE DESIGN CUTS COSTS. Man. Conf. 29 (11): 31-33. Nov. 1949.
Careful check on costs and results.

1124. Martin, L. F.
RESEARCH NEEDED TO REDUCE SPOILAGE, CUT COSTS, AND INCREASE PRODUCTION. Can. Ind. 17 (2): 8, 12, 25. July, 1952.

1125. THE PROBLEM OF IMPROVED SHELF-LIFE. W. Conf. 32 (7): 11. July, 1952.
Description of research at Southern Regional Research Laboratory in New Orleans.

1126. CANDY RESEARCH. Can. Ind. 15 (180): 20. July 3, 1951.
Search for new products, improved storage life spurred by importance of candy as army ration.

Martin, L. F.--Continued

1127. THE SHELF LIFE OF CANDY. Conf. J. 79 (937): 14. Feb. 1951.
Study of antioxidants.

1128. COOPERATIVE CANDY RESEARCH. Conf. J. 76 (908): 40-41. Sept. 1950.
This covers storage test, honey skim milk hand rolled cream, oat flour caramel, and jelly with soy protein.

1129. NEW INGREDIENTS FOR CANDY PRODUCTION. Man. Conf. 29 (9): 17-19. Sept. 1949.

1130. Matheis, C. O.
COORDINATING PRODUCTION AND SALES PLANNING. W. Conf. 36 (5): 8. May, 1949.

1131. Mattson, F. H. and Bauer, F. J., and Beck, L. W.
THE COMPARATIVE NUTRITIVE VALUE OF MONO - DI, AND TRIGLYCERIDES. J. Am. Oil Chem. Soc. 28 (9): 386-90. 1951.
It is concluded that except for differences in caloric value, mono-di-, and triglycerides of corresponding fatty acid composition, are nutrionally equivalent.

1132. Maxwell, J. L.
FUMIGANTS FOR THE CANDY PLANT. Man. Conf. 32 (7): 49-51. July, 1952.
Lehigh conference papers. Practical directions for railroad car fumigation. General and structural fumigation.

1133. May, Forrest J. T.
CONSUMER PACKAGE PREFERENCE. W. Conf. 36 (8): 9. Aug. 1949.

1134. Mayberry, M. G.
CHEMICALS COMBAT RANCIDITY. Can. Ind. 11 (138): 5, 12. Nov. 22, 1949.
Antioxidants lengthen shelf life of butter. Propyl gallate proves best.

1135. Mayhew, James E.
MAKE YOUR OWN, KEEP IT FRESH. Man. Conf. 30 (10): 25-26. Oct. 1950.
Success formula for pioneers works for modern retailer.

1136. TIME TESTED FORMULAS FOR THE MANUFACTURING RETAILER. Man. Conf. 30 (5): 47-48. May, 1950.

1137. HOW TO MAKE FEATURE CANDY ITEMS. Man. Conf. 29 (10): 29. Oct. 1949.
Formulas for retail.

1138. HOW TO MAKE TASTE APPEALING BON BONS. Man. Conf. 27 (2): 35, 69. Feb. 1947.
Discussion and formulas.

1139. Maynard, Elliott A.
TOXICITY TESTING OF CHEMICAL ADDITIVES. Food. Tech. 6 (9): 351-53. June, 1952.
The steps involved in testing the toxicity described and the need for more rapid methods is emphasized.

1140. Meeker, Edward W.
CONFECTIONERY SWEETENERS. Food Tech. 4 (9): 361-5. Sept. 1950.
Tables showing typical composition of granulated sugar, uninverted and inverted sirups, corn sirup, and dextrose are given. The more significant physical and chem. prop. are discussed and the value of technical control is stressed. The importance of having a thorough understanding of the sweeteners is emphasized so that conditions leading to their most efficient use may be established.

1141. HOW SUGAR ACTS IN CANDY. Part I, Can. Ind. 12 (142): 31. Jan. 17, 1950; Part II, Ibid. 12 (143): 10, 11. Jan. 31, 1950; Part III, Ibid. 12 (144): 24. Feb. 14, 1950; Part IV, Ibid. 12 (145): 17. Feb. 28, 1950.
High rate of solubility, inversion, strong and weak sugars, color development, discussed.

1142. HOW SUGAR REACTS IN CANDY PROCESSING. Man. Conf. 29 (11): 24, 27-28. Nov. 1949. Part I, also in Can. Ind. 12 (144): 25. Feb. 14, 1950; Part II, Ibid. 12 (145): 17. Feb. 28, 1950.
The scientific facts about sugar simplified.

1143. Mercer, E. P.
HOW CANDY SELLS IN GUATEMALA. Man. Conf. 28 (5): 26, 29. May, 1948.
Guatemala has a confectionery industry of its own.

1144. Meyers, E. W.
CHOCOLATE CHEMIST EXPLAINS USE OF TASTE PANEL. Man. Conf. 30 (9): 8-10. Sept. 1950.
Factors listed for taste evaluation. Bitterness predominates. Not everyone qualified for taste panel. Tables of data given.

1145. CHOCOLATE FLAVOR. Can. Ind. 13 (157): 5, 10. Aug. 15, 1950.
Taste testing panels perform vital function in determining product quality. How flavor is modified in processing is described.

1146. Meyers, E. W. and Graham, Arthur S.
CHOCOLATE SYMPOSIUM - TEMPER AND ITS EVALUATION. Man. Conf. 32 (6): 37-38, 40. June, 1952.
Equipment and method and discussion of modified and unmodified chocolate given.

1147. Mickevicz, Melvyn J.
A REBUTTAL. Conf. J. 78 (931): 43-44. August 1952.
The chocolate argument about terms used by writers.

1148. PHYSICAL PROPERTIES OF CHOCOLATE. Conf. J. 77 (923): 28-30. Dec. 1951.
Surface hardness tests with surface or impression tester, detects variations of surface compressive properties. Tensile apparatus used with bars of coatings and fats.

1149. INVESTIGATING CHOCOLATE WITH ULTRA SOUND. Conf. J. 77 (921): 36-38. Oct. 1951.
Methods and research to study feasibility of a continuous temper tester which could become a part of chocolate machines.

1150. WHAT IS SCIENTIFIC METHOD? Conf. J. 77 (919): 26, 28, 52. Aug. 1951.
1) Habit makes it easier for us to continue to believe a proposition or statement simply because we have always believed it. 2) Appeal to authority fine for expert information but do not expect infallibility. In fact that a given proposition has not been questioned is no guarantee against it being proved false. Scientific method is the pursuit of truth as determined by logical considerations.

Mickevicz, Melvyn J.--Continued

1151. ARCHITECTURE OF CHOCOLATE. Conf. J. 77 (916): 38-40. May, 1951.
Discussion of concepts and methods involved in making a scientific study of crystallizing properties of cocoa butter in chocolate.

1152. MODERN CHOCOLATE TESTING METHODS. Conf. J. 77 (915): 32-3, 50. Apr. 1951.
Methods described are thermal analysis, radioactive tracers, dilatometers, ultrasound.

1153. UNDERSTANDING HEAT AS APPLIED TO CHOCOLATE HANDLING. Conf. J. 77 (915): 36-37. Apr. 1951.
Covers melting, temperature, cooling, solidification.

1154. CHOCOLATE TESTING METHODS. Can. Ind. 14 (172): 6, 18. Mar. 13, 1951.
Tests on gloss, temper of solid forms, seeding of liquid discussed.

1155. SEEDING CHOCOLATE COATERS. Conf. J. 77 (914): 30-31. Mar. 1951.

1156. SIMPLIFYING CHOCOLATE HANDLING. Can. Ind. 13 (165): 5. Dec. 5, 1950.
Methods of achieving improved gloss, temper.

1157. CAN WE SIMPLIFY CHOCOLATE? Conf. J. 76 (911): 36. Dec. 1950.

1158. TOOLS FOR THE CANDY TECHNOLOGIST. Part I, Conf. J. 76 (911): 40-43. Dec. 1950; Part II, Ibid. 77 (913): 36-39. Feb. 1951.
All the instruments to equip a scientific laboratory working on candy.

1159. DYED COATING - COLOR CONTROL TECHNIQUES. Conf. J. 76 (907): 44-46. Aug. 1950.
Data and description.

1160. WHAT'S BOILING? Can. Ind. 12 (152): 30-31. June 6, 1950.
Four methods to test chocolate temper.

1161. Mickevicz, Melvyn J. and Young, Louis C.
PRODUCTION OF QUALITY CONTROL. Conf. J. 76 (909): 42-43, 48. Oct. 1950.
A system of quality control emphasizing the use of data taken at regular intervals, for the improvement of quality, continuous high production and a more uniform product.

1162. Miles, W. J.
CERTIFIED FOOD COLORS FOR THE CANDY INDUSTRY. Conf. J. 78 (931): 28, 38. Aug. 1952.

1163. Miner, Carl S., Dalton, N. N.
GLYCEROL. New York Reinhold Publishing Corp. 460 pp. illus. 1953.
An American Chemical Society Monograph. The importance of glycerol or glycerin as a solvent for flavors is indicated by several tables, e.g., solubility of vanilla and coumarin in aqueous glycerol. The economical stable glycerin-corn sirup vehicle for vanillin and coumarin is mentioned. All new work is included with many applications. Glycerol does have nutritional value. The mono-and diglycerides, important emulsifiers and other derivatives such as glycerol monostearate used in some candies, are included.

1164. Mitchell, Donald G.
THE MEASUREMENT OF CHOCOLATE VISCOSITY. Man. Conf. 31 (12): 15-16, 19. Dec. 1951.

1165. Moculeski, Chester F.
IMPROVING CANDY WITH EDIBLE MONOGLYCERIDES. Man. Conf. 32 (10): 24-25. Oct. 1952.
The functions of the glycerol esters are: 1) To emulsify or blend the materials, 2) to lubricate for non-sticking. 3) To act as defoamers. Directions are given on how much to use in candy.

1166. MAKING A BETTER PRODUCT. Can. Ind. 17 (214). 29-30. Oct. 21, 1952.
Edible monoglycerides can perform three jobs in economically producing better candies: emulsifies or blends, lubricant for non-sticking, defoamers.

1167. Moganero, M.
FLAVOR COMPONENTS OF RASPBERRIES. Food Tech. 6 (8): 285-87. Aug. 1952.
Analyses of the flavoring of raspberries is reviewed and the aromatic compounds isolated by various investigators noted. Their relationship to the formulation of raspberry flavors is discussed.

1167A Morrison, Robert F.
CANDYMAKING APPARATUS. U. S. Patent 2,640,446. June 2, 1953. Assigned to Mars, Inc. Chicago, Ill.
A conveyer for supporting an elongated sheet of dough, with cutting devices. For description and drawing see Man. Conf. 33 (7): 36. July, 1953.

1168. CANDY MAKING EQUIPMENT. U. S. Patent 2,612,851. Oct. 7, 1952. Assigned to Mars, Inc. Chicago, Ill.
For use in spreading candy. Drawing and description given in Man. Conf. 33 (3): 39, Mar. 1953.

1169. CANDY SLICING EQUIPMENT. U. S. Patent 2,612,852. Oct. 7, 1952. Assigned to Mars, Inc. Chicago.
Drawing and description given in Man. Conf. 33 (3): 40. Mar. 1953.

1171. Morse, Lura M. and Davis, Dorothy S. and Jack, E. L.
USE AND PROPERTIES OF NON FAT DRY MILK SOLIDS IN FOOD PREPARATION. Part I. Food Res. 15 (3): 200-15. May, 1950.
Effect on viscosity and gel strength is discussed.

1172. USE AND PROPERTIES OF NON FAT DRY MILK SOLIDS IN FOOD PREPARATION. Part II. Food Res. 15 (4): 216-222. June, 1950.
Uses in typical foods are given.

1173. Murphy, Bernard
QUALITY AND QUANTITY PRODUCTION. Man. Conf. 27 (6): 43-45. June, 1947.
Main factors of quality, product design, material used in product, manufacturing methods and processes, equipment and its functions, and quality discussed.

1174. Musser, J. C.
MILK CHOCOLATE TECHNOLOGY. Conf. 34 (6): 35-36, 71. June, 1954.
Various methods used in the manufacture of milk-chocolate are given with particular emphasis on the processing of the milk itself.

1175. Mykleby, Ray W.
DAIRY PRODUCTS. Can. Ind. 15 (183): 12, 20. Aug. 14, 1951.
Milk fat will improve candy flavor. Use of powdered forms not recommended.

Mykleby, Ray W. --Continued

1176. DAIRY PRODUCTS FOR USE BY MANUFACTURERS. Conf. J. 77 (919): 48-50. Aug. 1951.
Composition of milk described. Types of dairy products discussed as candy ingredients.

1177. DAIRY PRODUCTS IN CONFECTIONS. Man. Conf. 31 (6): 43-44, 95. June, 1951.
Composition of milk discussed and table given. Table of analysis of milk products.

1178. Nagy, Julius J. and Beadle, B. W. and Kraybill, H. R.
USE OF DRIED AIR IN THE ACTIVE OXYGEN METHOD OF DETERMINING RELATIVE STABILITIES OF FATS. Oil and Soap 22 (5): 123-124. May, 1945.
Active oxygen method when used for study of lards with no added antioxidant has same stability whether or not the air stream is dried. This is not always true when antioxidants present.

1179. Nash, Jim
DISTINGUISHING TRADE MARK MAKES BEST CANDY SALES. Can. Ind. 19 (252): 24. Apr. 4, 1954.

1180. PACKAGING MUST REFLECT ADVERTISING TO TIE IN FOR MOST SALES. Can. Ind. 19 (251): 13. Mar. 23, 1954.

1181. FUTURE CANDY PACKAGES MUST BE GEARED TO HIGH SPEED SELLING. Can. Ind. 19 (245): 13. Dec. 29, 1953.

1182. TRADE MARK MUST DOMINATE CANDY PACKAGE DESIGN TO BUILD SALES. Can. Ind. 19 (242): 13. Nov. 17, 1953.

1183. IMPORTANCE OF TRADE MARKS. Can. Ind. 15 (192): 13, 45. Dec. 18, 1951.
How to create a trade mark that will keep.

1184. Nauta, Johannes E.
METHOD AND DEVICE FOR CONCHING A CHOCOLATE MAN AND THE LIKE. U. S. Patent 2,668,764. Feb. 9, 1954.
For abstract see Man. Conf. 34 (4): 40. Apr. 1954.

1185. Nelson, Clarence E. and Kuhles, Edw. K.
MANUFACTURING OF EDIBLE PLASTICS. U. S. Patent 2,557,135. June 19, 1951. Assigned to Kraft Foods Co.
For abstract see Man. Conf. 33 (10): 44. Oct. 1953.

1186. Nemir, Clarence T.
MACHINE FOR BLANCHING NUT MEATS. U. S. Patent 2,564,916. Aug. 21, 1951. Assigned to K. N. H. Corp. Washington, D. C.

1187. Neville, Harvey A.
GRAY CHOCOLATE. Can. Ind. 13 (164): 5, 8. Nov. 21, 1950.
Research now in progress indicates chocolate bloom problem may be licked.

1188. Neville, Harvey A., Easton, Nelson R., and Bartron, Lester P.
THE PROBLEM OF CHOCOLATE BLOOM. Conf. J. 77 (916): 10, 14, 22-23. May, 1951. Also in Can. Ind. 13 (164): 5. Nov. 21, 1950., and also in Conf. 35 (9): 22. Jan. 1951.
Covers structure of chocolate, segregation of fat in the bloom, x-ray evidence of fat crystallization, control of bloom by tempering, and modification of chocolate.

1189. Newcomer, Warren L.
THE HANDLING AND DELIVERY OF LIQUID CHOCOLATE. Man. Conf. 34 (6): 89-93. June, 1954.

1190. Newth, A. T.
DEEP CHOCOLATE BOTTOM POOLS DISTURB ALIGNMENT OF CENTERS. Can. Ind. 19 (254): 24. May 4, 1954.
Seepage of low melting point oils during chocolate coating often causes fat bloom.

1191. SPECIAL TECHNIQUES CAN INCREASE OUTPUT OF PREBOTTOMER. Can. Ind. 19 (254): 24. May 4, 1954.
Excessive chilling in the chocolate coating process can mar the appearance of the finished candy. This article explains the proper procedures for prebottoming and cooling of the coating.

1192. CANDY TECHNOLOGY - HOW TO OVERCOME CRYSTALLIZATION. Can. Ind. 19 (252): 14, 27. Apr. 6, 1954.
Because of the tendency for crystallization of chocolate there is a setback in the use of continuous coatings for candy. However, this setback can be overcome as pointed out in this article on the proper handling of coating.

1193. CHOCOLATE CONDITIONING HELPS CANDY RESIST MISHANDLING. Can. Ind. 19 (251): 8, 55. Mar. 23, 1954.
Beginning with the idea of what is expected in the finished goods, Mr. Newth deals with conditioning of coatings.

1194. CHECKPOINT IN OBTAINING PROPER CHOCOLATE COATING. Can. Ind. 19 (249): 25, 31. Feb. 23, 1954.
With the current high cost of chocolate the wise manufacturer will make the greatest use of every pound of coating to keep production costs down while preserving the quality of his product. Mr. Newth, an expert on this subject, indicates some of the problems normally encountered in coating and the methods which can be employed by candy manufacturers to produce excellent results for most economical use.

1195. COATINGS AND THEIR BEHAVIOR. Conf. J. 78 (928): 8, 10, 12, 14, 16, 18. May, 1952.

1196. CHOCOLATE COATINGS AND THEIR BEHAVIOR. Conf. 36 (11): 12. Mar. 1952.

1197. CHOCOLATE COATING BEHAVIOR. Conf. 39 (3): 20. Mar. 1952.

1198. HANDLING CHOCOLATE COATINGS. Man. Conf. 32 (3): 40-42. Mar. 1952.
Practical experience.

1199. HANDLING CHOCOLATE COATINGS. Can. Ind. 16 (195): 5, 18. Jan. 29, 1952.
New Technique will eliminate poor temper, uneven flow in use of chocolate coatings. New Technique called "drip feeding."

1201. TEMPERING AND COOLING CHOCOLATE COATINGS. Man. Conf. 29 (12): 26-30. Dec. 1949.
Experiences gained in practice. A technique is outlined, the details of which may be modified to fit demands.

Newth, Asa T. --Continued

1202. A HELPFUL NEW METHOD FOR PROPER TEMPERING OF CHOCOLATE. Man. Conf. 27 (9): 34, 37-39. Sept. 1947.
Seeding, crystallization and temper are synonymous. Fine temper denotes a small crystal formation made by developing a coating to a plastic mass without the use of cold water. Operating technique described has to do with the seeding method of tempering coatings and the drip feed method of operating coating machines.

1202A Newth, Asa T. and Mickevicz, M. J.
TREATISE ON ENROBING. Conf. J. 77 (917): 52-57. June, 1951.
Profitable enrobing requires a union on both properly engineered equipment and individual skills. This paper is a handbook for confectioners on the subject.

1203. Newton, J. M.
VITAL INGREDIENT. Can. Ind. 17 (213): 5, 20. Oct. 7, 1952.
Corn products - sirup, starches, dextrose supply 25% of raw materials used in candy.

1204. Newton, Roy C.
FOODS AND THE LAW. Can. Ind. 16 (199): 12, 31. Mar. 25, 1952.
Industry should assume burden of proving value of chemicals to be used in foods.

1205. Nordenskjold, Tore, and Holmquist, Knut Sixten.
TREATMENT OF MASSES CONTAINING CHOCOLATE. U. S. Patent 2,496,557. Feb. 7, 1950.
Process includes a conching treatment which comprises subjecting mass to the influence of mechanical oscillations with a frequency of the order of at least 15 kilocycles per second. Patent given Man. Conf. 32 (10): 52. Oct. 1952.

1206. Nordseik, Frederic W.
BAKERS YEAST - UNIQUE PRODUCT. Food Ind. 23 (2): 101-8. Feb. 1951. Food Eng. 23 (5): 122-25. May, 1951.

1207. Nystrom, Paul H.
PACKAGES, DISPLAY IN VARIETY STORES. Man. Conf. 28 (7): 69-70, 72. July, 1948.

1208. Oakes, E. T.
BATCH VS CONTINUOUS MIXING. Part I, Can. Ind. 17 (207): 7. July 15, 1952; Part II, Ibid. 17 (208): 8, 19. July 29, 1952.
Continuous mixing brings new methods of improved candy processing.

1209. APPARATUS FOR MAKING MARSHMALLOWS. U. S. Patent 2,572,049. Oct. 23, 1951. Assigned to Oakes Corp. Douglaston, N. Y.
Description is given in Man. Conf. 33 (1): 28. Jan. 1953.

1210. CONTINUOUS MIXING. ECONOMY IS SPACE POWER; EFFICIENCY OF OPERATION, QUALITY OF PRODUCT. Man. Conf. 30 (9): 11-13. Sept. 1950.
Batch mixing outmoded by new equipment.

1211. LATEST STEP IN CONTINUOUS PROCESS. Can. Ind. 12 (153): 5, 8, 10-11. June 20, 1950.
Continuous mixing process improves quality, gives a uniform product with lower costs.

1212. Ooms, Casper W.
TRADE MARKS AFFECTED BY NEW ACT. Man. Conf. 27 (3): 59-60. Mar. 1947.
Lanham act becomes new trade mark law for nation.

1213. Opie, John
SUGAR SANDING MACHINE FOR CONFECTIONS AND THE LIKE. U. S. Patent 2,625,903. Jan. 20, 1953.
For abstract see Man. Conf. 33 (9): 44. Sept. 1953.

1214. Oppenheim, Louis J.
TRAINED FUMIGATION EXPERTS PROVIDE THOROUGH PLANT COVERAGE. Can. Ind. 19 (243): 23, 25. Dec. 1, 1953.
Insurance against losses due to damaged ingredients and plant shut down.

1215. Orths, Henry B.
ELECTRONIC TEMPERATURE CONTROL. Man. Conf. 27 (9): 45-46, 75. Sept. 1947.
Description of temp. control for kettles: 1) Kettles equipped with scrapers or agitators. Thermocouple can be fixed to blade of scraper (there are attachments for this or button type thermocouple. 2) Kettles not equipped with agitators where thermocouple installation is relatively simple.

1216. Oser, Bernard L.
FOOD. Analyt. Chem. 22 (2): 221-27. Feb. 1950.
This is an annual review of methods of food analysis.

1217. Owen, John T.
PEANUT PRODUCTS PRESERVATION. U. S. Patent 2,494,717. Jan. 17, 1950. Assigned to Merck and Co. Inc.
Ascorbic acid or its esters of salts, when added to peanuts, stabilizes them against rancidity. Five grams in one pound salt the mixture added to cooked peanuts in the amt. of 1-2% prevents rancid smell after two months storage.

1218. Palma, Manuel
THE PROCESSING OF FRESH COCOA SEEDS. Trans. by W. Tresper Clarke, Rockwood and Co., 33 pp. 1951.
Common process used in curing of fresh cacao seeds described.

1219. Pancoast, Earl.
WHOLESALERS MOVE FORWARD AT RECENT CONVENTION. Conf. J. 78 (930): 25. July, 1952.

1220. Parker, Milton E.
INFESTATION CONTROL IS ESSENTIAL. Man. Conf. 27 (7): 29. July, 1947.
Management's legal responsibilities listed.

1221. Parnes, Ira
LIQUID SUGAR IN CANDY PRODUCTION. Can. Ind. 14 (168): 12, 35. Jan. 16, 1951.
Equipment for most effective usage includes tanks, temperature controls.

1222. Pasley, Virginia
THE HOLIDAY CANDY BOOK. Boston, Mass. Little, Brown, and Co., 123 pp. 1952.
Reviewed in Man. Conf. 33 (10): 48. Oct. 1953.

1223. Patton, John A.
SAVE TIME LOSSES TO BOOST OUTPUT. Man. Conf. 27 (1): 46-47. Jan. 1947.
Coordinated control series develops maximum operating effectiveness.

1224. Pavcek, P. L.
SUCHARD SCHOKOLADEN FABRIK - LORRACH. Off. Pub. Bd. Report PB 1261. 1945. 7 pp.
Factory produced chocolate in peacetime but in war fruit bars for civilian and army consumption. Method given.

1225. Pearson, Harry J.
QUALITY CONTROL. Conf. J. 79 (946): 44. Nov. 1953.
Investment in laboratories producing dividends for Thompson's of Seattle.

1226. Peck, Harry
THE DEPARTMENT STORE CANDY SHOP. W. Conf. 36 (7): 7. July, 1949.

1227. Perine, W. A.
SEATTLE'S NEW CANDY PLANT. Man. Conf. 32 (10): 37-38. Oct. 1952.
Frederick and Nelson's new candy plant. Modern machinery installed.

1228. Perkins, George S.
MACHINERY REVIEW. Can. Ind. 14 (173): 6, 37. Mar. 27, 1951.
Improvement in starch molding shown via better moguls, depositors.

1229. THE STORY OF THE MOGUL AND DEPOSITOR. Man. Conf. 31 (3): 36, 52-53. Mar. 1951.
History from 1915 on.

1230. Perry, Frank
THE MANUFACTURE OF DRAGEES. Man. Conf. 32 (4): 49. Apr. 1952.
Specific directions for the dragees and also for marzipan cuts are given.

1231. Peters, Fenal L., George, Anthony; and Stidham, Lee.
CANDY MOLDING MACHINE. U. S. Patent 2,652,789. Sept. 22, 1953.
For abstract see Man. Conf. 33 (11): 38. Nov. 1953.

1232. Peters, F. N. Jr.
CHEMICALS IN FOODS: INDUSTRY VIEW. Can. Ind. 16 (196): 23-24. Feb. 12, 1952.
Proposed legislation would cut research. Delay introduction of new food products.

1233. Petrilli, Santy C.
APPARATUS FOR COATING CANDY BARS. U. S. Patent 2,551,849. May 8, 1951.
Assigned to General Candy Corp. Chicago.

1234. Phillips, G. W. MacPherson, and Eskew, Roderick K., Aceto, Nicholas C., and Skalamera, John J.
RECOVERY OF FRUIT ESSENCES IN PRESERVE MANUFACTURE. Food Tech. 6 (6): 210-13. June, 1952.
Method and equipment needed.

1235. Pinney, Richard C.
NATD PROPOSES PROGRAM FOR CONFECTIONERY INDUSTRY. Man. Conf. 30 (5): 28, 68. May, 1950.
Handling of candy and confections is important to National Assoc. of Tobacco Distributors.

1236. Piskur, Michael M. and Higgins, James W.
ANTIOXIDANTS FOR FATS. U. S. Patent 2,661,080. June 9, 1945. Apr. 6-9, 1945.
Assigned to Swift and Co., Chicago. Fibrous portion of citrus fruit adds antioxidant properties.

1237. Polakoff, A. Allan
FACTS ABOUT REDUCING CANDY SHIPPING CHARGES. Can. Ind. 19 (247): 10, 24. Jan. 26, 1954.
Shipping charges are increasing and limiting the range of distribution of products of candy manufacturers. This serious setback of marketing is having an effect on the profits of candy firms. To understand better the principles of traffic operations and obtain the maximum service benefits for the charges, Can. Ind. presents this article.

1238. Poulsen, S. D.
THE CASE AGAINST USING SORBITOL IN PECTIN CANDY. Can. Ind. 18 (231): 19, 31. June 16, 1953.
Sorbitol unnecessary in pectin candy is claimed.

1239. Pratt, Carl D.
SPECIAL USES FOR SORBITOL AND EMULSIFIERS IN CONFECTIONERY PRODUCTS. Can. Ind. 18 (221): 19, 23. Jan. 27, 1953.
Sorbitan monostearate and polyoxyethylene sorbitan monostearate discussed.

1240. Pratt, C. D. and Hayes, W. W.
FOOD EMULSIFIERS - UNIFORMITY. Food Eng. 24 (5): 109-12. May, 1952.
Improved eating quality is obtained.

1241. Prince, Ernest
MERCHANDISING FOR INCREASED SALES. Conf. 38 (3): 7-8, 26. July, 1953.
The wholesaler speaks at NCA's 70th Convention.

1242. Pulver, Robert H.
CERTIFIED COLORS. Part I, Can. Ind. 11 (135): 7. Oct. 11, 1949; Part II, Ibid. 11 (136): 25, 27. Oct. 25, 1949.
Properties and problems of color use in candy. Seventeen basic shades permitted in foods.

1243. COLORS. Man. Conf. 29 (10): 20, 23. Oct. 1949.
How to use them in candy manufacture.

1244. Rabb, Norman S.
CANDY PACKAGES FOR SUPER MARKETS. Man. Conf. 28 (8): 33, 35-36. Aug. 1948.
Packaged candy adapts itself to self-service selling.

1245. Raffetto, Joseph L.
MACHINERY DEVELOPMENT AND PROSPECTS FOR 1954. Conf. J. 80 (948): 33-34. Jan. 1954.
Recognizing candy manufacturing problems, labor costs, competition and new items, equipment design engineers are presently developing new lines of better equipment. This equipment should help both large and small manufacturers reduce costs and increase profits.

1246. NEW CONFECTIONERY EQUIPMENT TECHNIQUES NEEDED IN TODAY'S MARKETING CONDITIONS. Can. Ind. 17 (215): 16, 20. Nov. 4, 1952.
Equipment should do one of three things. 1) Reduce labor; 2) Increase production. 3) Improve quality of goods being processed.

1247. Rapisarda, Edward D.
DESCRIPTION OF A DEPOSITING MACHINE U. S. Patent 2,657,647. Nov. 3, 1953. Assigned to G. Cella Inc. New York.
For abstract see Man. Conf. 34 (1): 37. Jan. 1954.

1248. Rapp, G. W.
CANDY AND YOUR DIET. Man. Conf. 31 (11): 15-21. Nov. 1951.

1249. Rector, Thomas M.
PROFIT POSSIBILITIES OF RESEARCH. Man. Conf. 27 (6): 42, 48. June, 1947.
Develop new products, improve old products. Better protection, improve equipment, manufacturing processes only a few of the advantages.

1250. Regosin, David
FDA - SMALL REDUCTION NO BASIS FOR LOW CALORIE CANDY LABEL. Can. Ind. 19 (251): 10, 48. Mar. 23, 1954.
This article explains some of the points of difficulty in producing and marketing low calorie candy under the law.

1251. FDA TAKES FIRM STAND WITH RESPECT TO LOW CALORIE CANDY. Can. Ind. 19 (250): 5, 20. Mar. 9, 1954.
Some controversial sections of the Food and Drug Act are pointed out which may be stumbling blocks in the manufacture of low calorie candy.

1252. FEDERAL, STATE LEGAL CONSIDERATIONS MUST BE REAPPRAISED FOR LOW CALORIE CANDIES. Can. Ind. 19 (245): 26. Dec. 29, 1953.
Increasing interest in low calorie candies makes this article by a specialist in legislation pertaining to food important.

1252A LABELING AND THE FDA. Can. Ind. 15 (183): 13, 22. Aug. 14, 1951.
What to do and what not to do in labeling and packaging 5 and 10 cent bars and other candies.

1253. Reich, J. C.
HOW TO CUT PACKAGING, SHIPPING COSTS DOWN TO ROCK BOTTOM. Can. Ind. 18 (228): 15, 18. May 5, 1953.

1254. Reinart, August
DIACETYL AS A PROOXIDANT IN BUTTER AND MARGARINE. Intern. Dairy Cong. proc. 12th Congr. Stockholm. 2: 382-8. (1949).

1255. Richardson, L. M.
CONTROL INSTRUMENTS - BRAIN CENTERS OF CONTINUOUS PROCESSING. Can. Ind. 19 (250): 7, 22. Mar. 9, 1954.
In the modern concept of candy manufacturing, the swing is away from batch cooking to continuous production for greater savings and consistent quality among other important reasons. Making continuous production possible are the precision instruments which act as brain centers of control.

1256. Richardson, Ralph
THE VENDING MACHINE. W. Conf. 33 (6): 5. June, 1953.
Vending machines in the right spot can do a good job in selling candy.

1257. Richmond, Walter
NUT CANDIES. Man. Conf. 34 (5): 48-51. May, 1954.
This article contains the manufacturing methods and formulas for nut candies.

1258. ALMOND PASTE. Man. Conf. 34 (2): 55-56, 58. Feb. 1954.
Formulas and manufacturing methods are given for candies using almond paste.

1259. COCONUT CANDIES. Man. Conf. 34 (1): 17-20, 45. Jan. 1954.
This article gives formulas and manufacturing methods.

Richmond, Walter--Continued

1260. COCONUT CANDIES. Man. Conf. 33 (11): 43-44. Nov. 1953.
General instructions and formulas are given.

1261. HAND ROLLED CREAMS. Part I, Man. Conf. 33 (9): 49-53. Sept. 1953; Part II, Ibid. 33 (10): 58, 60, 62, 64, 66-69. Oct. 1953.
Hand rolled creams have a texture and tenderness not found in cast creams. They usually contain a larger % of sugar than the average cast cream center. They must contain enough sugar to set the creams firm enough to retain their shape for dipping purposes.

1262. CORDIAL FRUITS. Man. Conf. 33 (8): 63-66. Aug. 1953.
Formulas together with very careful directions are given.

1263. POP CORN IN CONFECTIONS. Man. Conf. 33 (3): 22-26. Mar. 1953.
Testing methods, formulas and suggested uses.

1264. BON BONS. Man. Conf. 32 (4): 19-20. Apr. 1952.
For small batches and quick turnover.

1266. HOW TO MAKE PRALINES. Man. Conf. 30 (4): 27-28. Apr. 1950.

1267. MILK PRODUCTS. Can. Ind. 12 (147): 5-6, 10. Mar. 28, 1950.
Amounts and types used in fudge and caramels determine taste and shelf life.

1268. HOW TO MAKE EASTER CANDIES. Man. Conf. 28 (2): 29-30, 57-59. Feb. 1948.
Discussion and formulas.

1269. FUDGE AND CARAMEL. Man. Conf. 27 (12): 33-35. Dec. 1947.
How to use milk products in candies. Ingredients formulas and precautions.

1270. TASTY NOUGAT. Man. Conf. 27 (11): 37, 38, 65-68. Nov. 1947.
Complete information on nougat making under three headings. 1) Ingredients and cooking actions. 2) mixing, heating, coating, etc. 3) Unsatisfactory results, cause and remedies.

1271. HOW TO MANUFACTURE TASTY HAND ROLLED CREAMS. Man. Conf. 27 (8): 35-38. Aug. 1947.
Directions and formulas given.

1272. HOW TO MAKE CAST CHOCOLATE COATED CREAMS. Man. Conf. 27 (5): 39-42, 96. May, 1947.
Gives formulas and precautions.

1273. Ridgway, Allan
NATIONAL CONFECTIONERS' ASSOCIATION CONSIDERS VARIETY OF PROBLEMS. Conf. J. 79 (942): 33-36, 49. July, 1953.
Resolution adopted opposing international Sugar Control Agreement and firm stand taken against socialistic thinking.

1274. Riemenschneider R. W., and Suddy, F. E., Herb, S. F., and Turer, J.
STABILITY VALUES OBTAINED BY DIFFERENT RAPID METHODS AS A MEANS OF EVALUATING ANTIOXIDANTS FOR FATS AND OILS. Oil and soap. 22 (7): 174-177. July, 1945.
Comparison of three methods. 1) Active oxygen. 2) Oxygen absorption. 3) Oven test method. In most instances there was fair agreement between the results by first two. In expts. in which an oven test was made, the protection factors in most cases were in general agreement with other two methods.

1275. Riemenschneider, R. W., and Ault, Waldo C.
HOW TO EVALUATE AND IMPROVE THE STABILITY OF FATTY FOODS. Food Ind. 16 (11): 892-94, 936-39. Nov. 1944.
Discussion tells how to detect rancidity and make stability tests. Also describes antioxidants and uses.

1276. Rimpila, Charles E.
STRICT CONTROL OF SANITATION: THE KEY TO WHOLESOME CANDY. Can. Ind. 18 (232): 14, 16. June 30, 1953.
Safeguards and sanitary practices and devices which the manufacturer can employ to secure candy wholesomeness.

1277. WHOLESOMENESS IN CANDY. Conf. 38 (2): 14, 16. June, 1953.
Application of scientific quality control within the candy industry.

1278. Ritter, Samuel M.
MULTIPLE PROBLEMS TACKLED BY NCA. Conf. J. 76 (906): 36-42. July, 1950.
Convention report.

1279. Robinson, Helen M.
USE OF ANTIOXIDANTS. Can. Ind. 16 (204): 19, 62. June 3, 1952.
Research points to use of commercial antioxidants to extend candy shelf life.

1280. ANTIOXIDANTS - TO PROLONG SHELF LIFE OF CANDY. Man. Conf. 32 (6): 60-62, 64. June, 1952.
Oxidative and hydrolytic rancidity discussed. Antioxidants protect fats from the first but not the second. Some success in this work with glycerol.

1281. HOW ANTIOXIDANTS PROLONG THE SHELF-LIFE OF CANDY. Intern. Conf. 62 (5): 12, 40-41. May, 1952.

1282. A STUDY OF FATS IN CANDY. Food Tech. 5 (1): 20-24. Jan. 1951.
Rancidity (oxidative and hydrolytic) studied of fats in butter creams, and caramels. Antioxidants used to protect against oxidative rancidity.

1283. Robinson, Richard H.
CANDY QUALITY - HOW TO ESTABLISH AN EFFECTIVE LAB. CONTROL. Can. Ind. 19 (248): 4, 29. Feb. 9, 1954.
The most fundamental aspect of candy manufacturing is to make a quality product that will bring repeat sales and mounting profits, quality will be the byword this year.

1284. Rubinate, Frank J. and Conway, Thomas J.
THE QM STORY. Man. Conf. 32 (4): 53-55. Apr. 1952.

1285. Ryan, Joseph R.
WORK SIMPLIFICATION - EVERYBODY'S JOB. Man. Conf. 32 (6): 56, 58, 59. June, 1952.

1286. Salmon, J. E.
DESIGN CONSIDERATIONS FOR CANDY COOLING TUNNELS. Part I, Man. Conf. 30 (11): 25-26, 29-30. Nov. 1950; Part II, Ibid. 30 (12): 29-34. Dec. 1950.
Scientific description with data and designs of equipment.

1287. MARS INC. STREAMLINES REFRIGERATION, AIR CONDITIONING WITH MODERN EQUIPMENT. Man. Conf. 30 (7). July, 1950.

1288. Samitz, M. H.
DERMATITIS IN MAKING OF CHOCOLATE CANDY. Indus. Med. and Surgery 19 (1): 35-6. Jan. 1950.
Reviewed Man. Conf. 30 (8): 67. Aug. 1950.

1289. Samuelson, Joseph
PLANT SANITATION AIDS CANDY SALES. Man. Conf. 28 (4): 35, 37. Apr. 1948.
Planned scientific routine of cleaning, descaling, and sanitation procedures is best guarantee of increased sales.

1290. Sanders, Arthur
GOOD SCALES NEEDED TO MAKE SURE PACKAGES ARE RIGHT WEIGHT. Can. Ind. 19 (237): 15, 28. Sept. 8, 1953.
It is an expensive proposition to use inaccurate equipment.

1291. Sanderson, J. P.
EMULSIFIED TRENDS SHARPLY UP FOOD USES. Chem. Ind. Week. 68 (19): 19-23, 25, 27-28, 30. May 26, 1951.
The types of edible emulsifiers in use today are listed with advantages of using these compounds along with the methods which are usually used.

1292. Schaefer, Julius J.
HOLD ON TO DISTANT CANDY MARKETS WITH WAREHOUSES. Can. Ind. 19 (247): 27, 29, 31. Jan. 26, 1954.
This article gives several answers to cutting down shipping costs.

1293. Schery, Robert W.
THE USES OF MANIOC. Economic Botany. 1 (1): 20-25. 1947.
Short summary given in Food Man. 22 (11): 504, Nov. 1947.

1294. Schnering, Robert B.
HOW TO MAKE THE BEST USE OF COMPOUND COATINGS FOR CANDY. Can. Ind. 19 (253): 25. Apr. 30, 1954.
Experiences of the Curtiss Candy Co., Chicago, with the application of a compound coating.

1295. Schnitzer, Simon O.
NEEDS OF CONFECTIONERY INDUSTRY. Man. Conf. 27 (12): 36. Dec. 1947.
Two great needs. 1) Fundamental scientific research instead of product development. 2) Production of candy of future with less caloric content. This was emphasized by Col. Charles S. Lawrence at Amer. Assoc. of Candy Technologists meeting in Chicago.

1296. Schommer, W. P.
HIGH SPEED PACKAGING. Man. Conf. 31 (3): 55-58. Mar. 1951.

1297. Schook, R. E.
PNEUMATIC CONVEYORS HELP CUT MATERIAL HANDLING COSTS. Can. Ind. 19 (257): 5. June 15, 1954.
In modernizing candy plants, the trend is toward automatization. The several advantages of using pneumatic conveying systems to cut materials handling costs are explained.

1298. Schrier, Arthur C.
POSSIBLE REMEDIES OF DUST HAZARDS. Conf. J. 76 (907): 62. Aug. 1950.

1298A Schuler, Sam.
HOW TO USE ADHESIVES IN YOUR PACKAGING. Man. Conf. 30 (2): 29, 31, 39. Feb. 1950.

1299. Schultz, Paul E.
METHOD FOR MAKING CONFECTIONS. U. S. Patent 2,658,830. Nov. 10, 1953.
A method for making a confection having a normally liquid center of predetermined and widely variable consistency combining finely ground ice with the dry ingredients forming the center of the confection. The ratio of said ingredients to said ice being controlled so as to produce a center of predetermined consistency when the ice is allowed to melt, pressing the resulting mixture of ice and dry ingredients into a center of a desired size and shape, coating said center so as to form the outer shell of the confection maintaining the temperature below the melting point of the ice during the combining pressing and coating operations, and allowing the temperature to rise above the melting point of the ice after the shell has become set, thereby producing a confection having a center of predetermined consistency.

1300. METHOD OF PRODUCING A FLUFFY CHOCOLATE CONFECTION. U. S. Patent 2,645,580. July 14, 1953.
Solid form nut fluffy structure obtained by dispersing nitrous oxide gas under pressure in a confined body of warm, molten, chocolate.

1301. Schweigart, H. A. and Baer, Ruth
STABILITY OF OLIVE OIL (german). Fette u. Seifen. 51 (9): 351-55. Sept. 1944.
Storage tests on olive oil showed an increase in acidity at 30° C but no increase at 2° C or room temperature over nine months. There was no difference between samples stored in glass and samples stored in metal cans. Peroxides in glass increased slowly at 2° C and at room temp. and rapidly at 30° C. There was no relation between peroxides and temp. in metal cans. Peroxides in metal cans reached high values once opened.

1303. Scott, F. Alexander
CANDY MAKER'S FORUM. W. Conf. 33 (12): 18-19. Dec. 1953.
Subjects discussed are hand rolled creams and a cookie machine, salt water taffy kisses and cream of tartar, coconut bon bon centers, chocolate coated hand rolled creams-coarse and dry.

1304. CANDY MAKER'S FORUM. W. Conf. 33 (8): 18, 27. Aug. 1953.
Subjects discussed are chocolate scrap, hand rolled creams coated on enrober, cream dipped bon bons - centers shrink, spot, non-fattening candy, glaced or preserved fruit candy, sour hand rolled creams.

1305. CANDY MAKER'S FORUM. W. Conf. 33 (7): 19-20. July, 1953.
Subjects discussed are rolled cream nut and fruit eggs, icing for a chocolate enrober coater, cream in rolled cream centers, marzipan and crystallizing.

1306. CANDY MAKER'S FORUM. W. Conf. 33 (5): 19. May, 1953.
Subjects discussed are hard fat to prevent sticking nougat, fondant consistency.

1307. CANDY MAKER'S FORUM. W. Conf. 33 (3): 25. Mar. 1953.
Information on marshmallow ice cream topping.

1308. CANDY MAKER'S FORUM. W. Conf. 39 (4): 16. Apr. 1952.
Information on how to handle milk chocolate, chewy nougat, sweetened condensed milk vs. evaporated milk.

1309. CANDY MAKER'S FORUM. W. Conf. 39 (3): 18-19. Mar. 1952.
Information on opera or Newport creams, cream eggs bursting, fudge, top grade with cream, crystallization of sugar, sweet and salted butter.

Scott, F. Alexander--Continued

1310. CANDY MAKER'S FORUM. W. Conf. 39 (2): 16-17. Feb. 1952.
Information on revolving pan for nuts, butter pecan pralines use of mycoban preservative, grained nougat rolled eggs, bursting cream centers.

1311. CANDY MAKER'S FORUM. W. Conf. 39 (1): 14-15. Jan. 1952.
Information on glazed cast imitation butter creams, butter toffee crunch, rubber molds and how to get creams out.

1312. CANDY MAKER'S FORUM. W. Conf. 38 (5): 10. May, 1951.
Information on casting marshmallows in starch on Friday over a week end, moisture in starch, molasses taffy, fondant for cut-roll machine, tackiness.

1313. CANDY MAKER'S FORUM. W. Conf. 37 (12): 20-21. Dec. 1950.
Information on nougat for tropics, orange peel and pulp for chewy center, penny marshmallow, rancidity in hard candy, preservation on coconut.

1314. CANDY MAKER'S FORUM. W. Conf. 37 (9): 26-27. Sept. 1950.
Information on equipment for retail manufacture, cut marshmallow, fudge.

1315. CANDY MAKER'S FORUM. W. Conf. 37 (5): 14. May, 1950.
Information on cast chocolate truffle, molasses in honeycomb chips, butter balls with soy flour, thin chocolate mints.

1316. CANDY MAKER'S FORUM. W. Conf. 37 (4): 16. Apr. 1950.
Information on casting caramel into nuts, mint hard candy.

1317. CANDY MAKER'S FORUM. W. Conf. 37 (3): 14. Mar. 1950.
Information on truffles, with plastic chocolate centers, bittersweet filbert truffles, milk chocolate truffles, semi-plastic truffles.

1318. CANDY MAKER'S FORUM. W. Conf. 37 (2): 14, 29. Feb. 1950.
Information on Easter eggs with fruit, peanut brittle scrap, beating nougat.

1319. CANDY MAKER'S FORUM. W. Conf. 36 (10): 12. Oct. 1949.
Information on easter eggs, cream wafers and fondant trouble, Boston type fudge, candy toys, butter cream mints, thin marshmallow to enrobe fudge.

1320. CANDY MAKER'S FORUM. W. Conf. 36 (9): 14. Sept. 1949.
Information on fruit hand roll, glace fruit vs. fresh fruit, plastic coconut hand rolled cream using desiccated coconut.

1321. CANDY MAKER'S FORUM. W. Conf. 36 (8): 10, 18. Aug. 1949.
Information on quick setting fondant for rubber casting, swedish mints, creaming fondant.

1322. CANDY MAKER'S FORUM. W. Conf. 36 (7): 9, 11. July, 1949.
Information on caramel pop-corn formula, chewy coconut nougat using plastic coconut, starch gum for high altitude candy making, fondant cream wafer.

1323. CANDY MAKER'S FORUM. W. Conf. 36 (6): 14. June, 1949.
Information on bon bon coating, sodium benzoate as preservative for fruits, all sugar lolly pop, crystallized creams - spotting and blistering troubles.

1324. CANDY MAKER'S FORUM. W. Conf. 36 (5): 16, 33. May, 1949.
Information on milk coating for chewy coconut candy, fermentation of coffee sirup, sweating in hand rolled creams, tough coconut, polishing jelly beans with caranauba wax, white beeswax and caranauba wax 1 to 1.

Scott, F. Alexander--Continued

1325. CANDY MAKER'S FORUM. W. Conf. 36 (4): 12. Apr. 1949.
Information on tough molasses kisses, cream fondant for bakers icing, hand rolled Italian creams, sanding starch gums, glaze.

1326. CANDY MAKER'S FORUM. W. Conf. 36 (3): 16, 32. Mar. 1949.
Information on sweating starch gums, stickiness in hard candy with best conditions to avoid it, crunch molasses hard candy with peanut butter, hand rolled coconut cream eggs, hard candy toys, taffy apples.

1327. CANDY MAKER'S FORUM. W. Conf. 36 (2): 12, 29. Feb. 1949.
Information on caramel, marshmallow peanuts and graining, bursting rolled cream centers, graining light weight fudge, cough drops.

1328. CANDY MAKER'S FORUM. W. Conf. 36 (1): 17, 32. Jan. 1949.
Information on butterscotch brittle with less butter, soda foam sponge candy, fudge with marshmallow, and nougat for shaping.

1329. Scott, Hugh P.
WIRING FOR CANDY MANUFACTURE. Electrical Construction and Maintenance. 47 (6): 62-64, 179. June, 1948.
Review given in Man. Conf. 29 (4): 10. Apr. 1949.

1330. Scully, Charles F.
FEDERAL PRICE SUPPORT ON "UNIMPORTANT" PEANUTS EXCESSIVE. Can. Ind. 19 (254): 14, 17. May 4, 1954.
High prices have caused drastic reductions in use of peanuts by confectioners. In a recent appearance before the Committee on Agriculture and Forestry, U. S. Senate, Charles F. Scully, Pres. Williamson Candy Co., Chicago, advocated remedying the situation by eliminating peanuts from the list of basic commodities and terminating the existing 90% price support. As adaption of his remarks is given.

1331. Sebrechts, R. F.
QUALITY STANDARDS FOR CANDY. W. Conf. 33 (7): 7-8. July, 1953.

1332. QUALITY CONTROL PROGRAM. Part I, Can. Ind. 18 (230): 9, 18. June 2, 1953; Part II, Ibid. 18 (231): 23, 26. June 16, 1953.
Even a modest laboratory is vital in quality control.

1333. QUALITY STANDARDS FOR CANDY. Conf. 37 (12): 8-9, 16, 17, 21, 22. Apr. 1953.

1334. Seldner, Abraham
NEW SYNTHETICS FOR FLAVORS. Man. Conf. 30 (1): 21-23. Jan. 1950.
A research report. Long table of chemicals with boiling point, refractive index, and aromatic characteristics with keyed list of methods of synthesis.

1335. Sethi, S. C., and Aggarwal, J. S.
STABILIZATION OF EDIBLE FATS BY CONDIMENTS OR SPICES. Nature 166 (4221): 518-19. Sept. 23, 1950.
Peanut oil was heated with spices at 275-280°, cooled and filtered. Stability tests at 100° indicated that the resultant oil was a little more stable than the original oil. Cinnamon leaves and red chillies were most effective.

1336. Sheahan, John D.
WAREHOUSING FOR PROFIT. W. Conf. 36 (2): 9, 28. Feb. 1949.

1337. Sheffman, John
MY PERSONAL OPINIONS ON COOLING TUNNELS. Man. Conf. 31 (6): 50, 52. June, 1951.

1338. Shearon, Will H. Jr.
CHEMISTRY IN CANDY MANUFACTURING. Chem. and Eng. News, 30 (44): 4606-10. Nov. 3, 1952.
A review.

1339. Shepard, C. Y.
A PROGRESS REPORT ON COCOA RESEARCH AT THE IMPERIAL COLLEGE OF TROPICAL AGRICULTURE. Cocoa, chocolate, and confectionery alliance Ltd. Report of Cocoa Conference 1951, pp. 59.
Discusses plant breeding, physiology, soil science and chemistry, fermentation of small samples of cocoa, entomology, and plant pathology.

1340. Shookoff, Don
THE FIGHTING'S STOPPED BUT CANDY'S STILL IMPORTANT IN KOREA. Can. Ind. 19 (235): 25. Aug. 11, 1953.
Candy among the armed forces in the far east.

1341. Shubart, Harry E.
SHOPPING SERVICE. W. Conf. 37 (3): 9, 27. Mar. 1950.
O. P. Bauer's confectionery, fourth oldest candy store in Denver, Colorado.

1342. Sills, Sidney
HOW MANUFACTURERS CAN HELP WHOLESALERS SELL MORE CANDY. Can. Ind. 19 (243): 18, 27. Dec. 1, 1953.
Mutual understanding between candy manufacturer and wholesaler is important.

1343. Sisson, H. A.
FUMIGATION IN THE CANDY INDUSTRY. Conf. J. 79 (938): 50. Mar. 1953.

1344. Slade, Frank H.
PLANNED AIR CONDITIONING FOR CANDY FACTORY. Part I, Conf. Prodn. 17 (1): 35-38, Jan. 1951; Part II, Ibid. 17 (2): 111, 113, 116. Feb. 1951; Part III, Ibid. 17 (3): 185, 7, 9, 200. Mar. 1, 1951; Part IV, Ibid. 17 (4): 255, 257, 259. Apr. 1951; Part V, Ibid. 17 (5): 327, 329, 331, 354. May, 1951; Part VI, Ibid. 17 (6): 401, 403, 405, 416. June, 1951; Part VII, Ibid. 17 (7): 477, 479, 481. July, 1951.

1345. Slater, Lloyd E.
MARS REVOLUTIONIZES PROCESS. Food Eng. 25 (5): 57-60, 120-23, 168, 170. May, 1953.
Sixteen hour operation changeover to 35 min. and small floor area, while improving quality. They have developed continuous forming, cooling, coating, and cutting lines.

1346. AUTOMATIC CHOCOLATE PROCESS CONTROL. Man. Conf. 29 (10): 31, 33-36. Oct. 1949.
Description and drawings of equipment.

1347. Slawson, H. H.
CONFECTIONERS LEARNED MUCH AT 1952 NCA CONVENTION. Conf. J. 78 (930): 30-35, 41. July, 1952.

1348. QUESTIONS ASKED IN CHICAGO. Conf. J. 77 (918): 41-45. July, 1951.
NCA Convention report.

1349. Smith, Jennings A.
THERAPEUTIC CHEWING GUM. U. S. Patent 2,476,687. July 19, 1949. Assigned to So. Research Lab., Memphis, Tenn.
Comprising 500 - 100,000 parts by weight of an organic reducing wax having one part of a reducible silver compound homogeneously blended therewith and which has been reacted and reduced in situ therein. Abstract, Can. Ind. 12 (142): 25. Jan. 17, 1950.

1350. Smith, Walter C. J.
LIQUID PROPORTIONING GAUGE OR INDICATOR. U. S. Patent 2,451,882. Oct. 19, 1948.
Gauge connected in a pipe line. Reviewed in Man. Conf. 29 (4): 31. Apr. 1949.

1351. Snyder, Howard
HOW TO BUILD WINDOW DISPLAYS. Man. Conf. 28 (3): 37, 66. Mar. 1948.

1352. Sogos, Christos, and Sogos, Sam M.
PACKAGING FOR CANDY CANES. U. S. Patent 2,476,923. July 19, 1949.
Reviewed in Can. Ind. 12 (141): 5. Jan. 3, 1950.

1353. Spannagel, Fred
CELLOPHANE VERSATILITY GIVES NUMEROUS CANDY PACKAGING EFFECTS. Can. Ind. 19 (249): 20, 32. Feb. 23, 1954.
The applications of cellophane in candy packaging are almost unlimited.

1354. CELLOPHANE PACKAGING IN THE CANDY INDUSTRY. Man. Conf. 34 (2): 26, 28, 30, 32, 36. Feb. 1954.
This paper was presented before the Chicago Session of the American Association of Candy Technologists.

1355. Spohr, Carl W.
APPARATUS FOR FILLING BAGS. U. S. Patent 2,645,396. July 14, 1953. Assigned to the Curtiss Candy Co., Chicago, Ill.
The combination of a preliminary conveyor having succession of article carrying pins and two receiving conveyors running adjacent to successive portions of the preliminary conveyor having article carrying pins on each opposed to and at times approximately aligned with the pins on the preliminary conveyor, a rotating arm device operating in time relation to the preliminary conveyor, pushing intermittant articles from the pins thereof to the pins of one of the receiving conveyors and a stationary can for pushing onto the pins of the receiving conveyor the articles coming adjacent thereto on the preliminary conveyor.

1356. Spreyer, Frank L.
FRESHNESS IS CANDY SALES BUILDER. Conf. 37 (8): 18. Dec. 1952.
Quality most important. Code dating great aid to freshness.

1357. Staehle, T. R.
USING CHARTS TO MAINTAIN CONSTANT WEIGHT, QUALITY. Can. Ind. 19 (235): 12. Aug. 11, 1953.
Demonstrates actual application of statistics to candy plant work.

Staehle, T. R. --Continued

1358. USING STATISTICAL METHODS IN A CANDY QUALITY CONTROL PROGRAM. Can. Ind. 19 (234): 7-8, 12. July 28, 1953.
Purpose is to: 1) Reduce inspection costs. 2) Give better control than was formerly had, because it can, in many instances, predict a detrimental change that will occur in a process unless remedial steps are taken and also give basic data on what the machinery in a process is capable of doing, and as a result manufacturing specifications will be realistic. 3) Give better weight control on the finished goods and reduce the overweights. 4) Reduce scrap. 5) Reduce maintenance expense. 6) Highlight conditions that will make for better quality.

1359. Stander, B. B.
IS YOUR PLANT BOILER SAFE? Man. Conf. 31 (7): 30-32. July, 1951.
Scale, rust and corrosion are discussed.

1360. Stanfill, Robert C.
SANITATION IN FOOD PRODUCTION. Conf. J. 78 (935): 33-35. Dec. 1952.
FDA viewpoint.

1361. CANDY PLANT SANITATION. Can. Ind. 12 (142): 6. Jan. 17, 1950.
Food and Drug official congratulates candy trade on cleanliness, makes recommendations.

1362. Steenberg, Axel Christian
METHOD OF CLEANING CHOCOLATE MOLDS. U. S. Patent 2,640,003. May 26, 1953.
Projecting jets of dry steam against the surface in a confined space and simultaneously removing the steam used together with the impurities by suction. For complete description see Man. Conf. 33 (7): 36. July, 1953.

1363. Steiner, John
PROCESS FOR PREPARING NUTS FOR BLANCHING. U. S. Patent 2,579,245. Dec. 18, 1951. Assigned to Kelling Nut Co., Chicago.
Process consists of embrittling the skins of nuts by slightly moistening skins by steaming and then rapid drying.

1364. Stempfel, Theodore
HOW REVITALIZED DISTRIBUTION CAN INCREASE CONFECTIONARY SALES. Can. Ind. 19 (254): 29, 33. May 4, 1954.
Does the candy industry lag distribution-wise far behind current day technique? Faced with this question at the recent national association of Tobacco Distributors Convention in Chicago, this author countered with the idea that distribution wise the Tobacco Wholesaler was lagging far behind the potential candy market.

1365. THE TOBACCO WHOLESALER AS A CANDY DISTRIBUTOR. Conf. 38 (12): 7, 10. Apr. 1954.

1366. AGRICULTURE AND CANDY. Part I, Can. Ind. 12 (144): 2-3. Feb. 14, 1950; Part II, Ibid. 12 (145): 5, 8. Feb. 28, 1950.
Candy business is farmers' second largest customer.

1367. Strasburger, Louis J.
USE OF FLAVORS. Can. Ind. 16 (198): 5, 20. Mar. 11, 1952.
Flavor, feel, sight appeals make candy more than various types of cooked sugar. Five classes of flavor.

1368. Straub, Walter F.
COCONUT PRODUCT AND METHOD. U. S. Patent 2,505,746. Apr. 25, 1950. Assigned to W. F. Straub and Co., Chicago.
A coconut product comprising shredded coconut and liquid honey as hygroscopic agent.

1369. Strausser, Herbert.
DRIPLESS CHOCOLATE CHERRIES. U. S. Patent 2,461,399. Feb. 8, 1949.
As a new product a chocolate coated candy comprising an outer shell consisting of a chocolate composition, a semi-liquid to liquid confection in said shell, the upper surface layer of said shell being provided with a projecting integral top portion having a greater wall thickness than the rest of the shell.

1370. Strupel, Harry A.
COORDINATION PRODUCES SUCCESS. Man. Conf. 27 (3): 27-29. Mar. 1947.
Broderna Kanold, a Swedish firm which is a closely coordinated network of many industries.

1371. Stuckey, B. N.
ANTIOXIDANTS IN CANDY AND CANDY PACKAGING MATERIALS. Man. Conf. 34 (6): 47, 50, 52. June, 1954.
A review of work using butylated hydroxyanisole in packaging materials.

1372. Sullivan, W. R.
HOW TO OPERATE A RETAIL SHOP. Man. Conf. 29 (3): 31-32. Mar. 1949.
Ingredients and knowledge important. Formulas given.

1373. A RETAIL SHOP. Man. Conf. 29 (1): 27-28, 58. Jan. 1949.
Gives answers to many of the questions on operating a manufacturing retail shop.

1374. Sutton, C. C.
HOW TO HANDLE AND STORE PRINTED PACKAGING MATERIALS. Can. Ind. 18 (220): 20. Jan. 13, 1953.

1375. Sweet, R. S.
CULTURED BUTTER FLAVOR PRODUCTS. Man. Conf. 28 (2): 49-50. Feb. 1948.
An explanation of the biology, physics, and chemistry, involved in their development for use in confectionery manufacture.

1376. Swenson, H. A., and Owens, H. S., Miers, J. C., and Schultz, T. H.
PECTINATE AND PECTATE COATINGS. Food Tech. 7 (6): 229-235. June, 1953.
General requirements and procedures and application to nuts and fruit products.

1377. Talburt, William, and Guadagni, Dante G.
FRUIT CONTAINING FROZEN CONFECTIONS AND PROCESS FOR PRODUCING SAME. U. S. Patent 2,651,575. Sept. 8, 1953. Assigned to U. S. of America (USDA).

1378. Talley, Florence B.
RESEARCH IN NEW APPLE FLAVORS. Man. Conf. 28 (12): 27-28. Dec. 1948.
Fruit essence apple flavor perfected at Eastern Regional Research Laboratory, USDA. Gives formula for jelly.

1379. Tauber, F. Warren
THE APPLICATION OF POLYETHYLENE FILM TO CANDY PACKAGING. Man. Conf. 34 (2): 49-51. Feb. 1954.
Discussion of the properties of polyethylene film showing how these properties are used as a guide to obtain satisfactory performance as a packaging material for candy.

Tauber, F. Warren--Continued

1380. POLYETHYLENE ADAPTS TO MANY TYPES OF CANDY PACKAGING. Can. Ind. 19 (250): 17, 21. Mar. 9, 1954.

1381. Templin, A. T.
SIFTING FINE MESH PRODUCTS. Man. Conf. 31 (4): 29-30. Apr. 1951.

1382. Terry, Edward A.
INCENTIVES IN THE CANDY PLANT. Conf. J. 79 (943): 10, 12-14. Aug. 1953.
Statistics for the situation in the candy industry from the production angle are given.

1383. Thomas, C.
SUPERMARKET MERCHANDISING. W. Conf. 37 (5): 9-10. May, 1950.

1384. Thomas, Levi M.
METHOD OF CLEANING STARCH FROM HEATED SURFACES. U. S. Patent 2,550,885. May 1, 1951. Assigned to Keever Starch Co., Columbus, Ohio.
Consists in rubbing surface with water solution of sorbitol containing diatomaceous earth. Description of patent given Man. Conf. 33 (1): 28. Jan. 1953.

1385. Thor, C. J. B.
HOW POLYETHYLENE FILM CAN BE USED IN CANDY PACKAGING. Can. Ind. 19 (236): 13-14. Aug. 25, 1953.
Especially suitable for packaging candy. It has toughness, durability, high puncture resistance and lasts for long periods.

1386. Throckmorton, E. A.
TODAY'S PACKAGING IS DISTRIBUTION TOOL. Man. Conf. 27 (11): 41-42. Nov. 1947.
Unit packaging aids distribution. Consumer interest in unit package includes cleanliness, sanitation, brand identification, quality identification, assurance of full weight and measure, prevention of substitution, convenience.

1387. Tottem, A. I. Jr.
HOW ALUMINUM WRAPS PROTECT AND SELL CANDY. Man. Conf. 33 (6): 47-50, 54. June, 1953.
Properties of aluminum foil, laminations of foil and uses. Properties of heat sealing adaptable to candy packaging is discussed.

1388. Triest, Frederick J.
HOW CLOSE CAN IMITATION FLAVORS APPROACH NATURAL TASTE. Can. Ind. 18 (220): 7, 40. Jan. 13, 1953.
To duplicate the natural flavors involves several obstacles which cannot always be surmounted. Explains why some natural flavors are difficult to synthesize and how the flavor chemist is overcoming the problem.

1389. Trout, G. Malcolm
HOMOGENIZED MILK, A REVIEW AND GUIDE. Mich. Agr. Expt. Stat. Mem. Bull. 9, 233 pp. 1950.
Michigan State Experiment Station has been engaged on milk homogenizing since 1930.

1389-A Truesdell, John S.
APPARATUS FOR PRODUCING FONDANT MATERIAL FOR CANDY MANUFACTURE, U. S. Patent 2,670,937. Mar. 2, 1954.
For description see Man. Conf. 34 (5): 41. May, 1954.

1390. Tunley, Allan Ashmead
ADJUSTMENT MEANS FOR THE ROLLS OF MULTIROLL CHOCOLATE AND LIKE REFINING MACHINES. U. S. Patent 2,638,388. May 12, 1953. Assigned to Baler Perkins, Ltd. Peterborough, England.
See Man. Conf. 33 (10): 44. Oct. 1953, for abstract.

1391. MULTIROLL CHOCOLATE REFINER AND LIKE MACHINES. U. S. Patent 2,610,800. Sept. 16, 1952. Assigned to Baler Perkins, Ltd. Peterborough, England.
A description of this is given in Man. Conf. 33 (3): 38. Mar. 1953.

1392. Unger, Ralph
BASING POINT ISSUE A CHALLENGE TO CANDY JOBBERS. W. Conf. 36 (1): 8. Jan. 1949.
Shipping and transportation is important issue. "Is candy to be priced FOB destination?"

1394. Unterberger, S. Herbert
HOW TO CHANGE YOUR COST OF LIVING CLAUSE. Man. Conf. 33 (4): 55, 57, 58. Apr. 1953.
The Government's revision of "cost of living" index faces employers with new union problems.

1395. HOW CHANGES IN THE WAGE AND HOUR LAW AFFECT YOUR BUSINESS. Man. Conf. 30 (1): 27-28, 57. Jan. 1950.

1396. Urquhart, D. H.
SOME NOTES ON COCOA AND ITS FUTURE PROSPECTS IN THE FAR EAST. Cocoa, Chocolate and Confectionery Alliance Ltd. Rept. of Cocoa Conference, 21 pp. 1951.
Investigation of the position of cocoa and attempts to stimulate interest in cocoa growing.

1397. Valentine, D. M.
HUMIDITY UNDER CONTROL. Man. Conf. 32 (9): 23-25. Sept. 1952.
Chemical liquid type dehumidifying equipment supplies extra dry air to rotary fan dryers in which the well known PK is sugar coated.

1398. Van Hook, Andrew
SUGAR; ITS PRODUCTION, TECHNOLOGY AND USES. New York, Ronald Press Co., 155 pp. 24 illus. 14 tables. 1949.
A review of this is given in Man. Conf. 29 (12): 60. Dec. 1949.

1399. Verdier, Andre L.
MANUFACTURE OF CHOCOLATE. Fr. Patent 496,763. Oct. 13, 1953.
For abstract see Man. Conf. 33 (11): 38. Nov. 1953.

1400. Victor, V. P.
MODERN MACHINERY IN NEW APPLICATIONS PROVIDES VERSATILITY. Can. Ind. 19 (239): 25, 28. Oct. 6, 1953.

1401. SELECTION OF AIR AND REFRIGERATION SYSTEMS. Part I, Conf. J. 78 (928): 34-37. May, 1952; Part II, Ibid. 78 (929): 61-66. June, 1952.
Air conditioning and refrigeration theory and practical aspects.

1402. REFRIGERATION IN CANDY PRODUCTION. Can. Ind. 15 (189): 5, 35. Nov. 6, 1951.
Refrigeration units should be individually designed with stress placed on flexibility.

Victor, V. P. --Continued

1403. COOKING IN CONFECTIONERY INDUSTRY. Conf. J. 76 (907): 55-57, Aug. 1950, Part I; Ibid. 76 (908): 43-46. Sept. 1950.
An engineer's views on proper equipment.

1404. Vingerling, Samuel E.
MACHINE FOR THE FILLING OF MOULDS WITH LIQUID CHOCOLATE OR SIMILAR FILLING MATERIAL. French Patent 491,928. Apr. 7, 1953. Assigned to Vingerling's Machine fabrick. N. V. Rotterdam, the Netherlands.
For abstract see Man. Conf. 33 (11): 38. Nov. 1938.

1405. Von Schelhorn, Mathilde
EFFICACY AND SPECIFICITY OF CHEMICAL FOOD PRESERVATIVES. Food Tech. 7 (3): 97-98. Mar. 1953.
Discusses benzoic acid, sodium benzoate, p-chlorobenzoic acid.

1406. Wadsworth, Daniel V.
PROGRESS IN LIQUID SUGAR. Conf. J. 79 (941): 64, 66. June, 1953.
A review.

1407. LIQUID SUGAR PROGRESS. Man. Conf. 32 (5): 21-23. May, 1952.
Use has increased greatly in ten years.

1408. Wallace, George R. 3rd.
DESIGN PRINTING LAMINATED PAPERS. Man. Conf. 28 (3): 61-62, 64. Mar. 1948.
Good sales device. Mechanics of printing and paper requirements are given.

1409. Walls, J. A.
SUCCESSFUL PACKAGES DO NOT HAVE TO BE EXPENSIVE. W. Conf. 36 (8): 8. Aug. 1949.

1410. Walton, G. P. and White, J. W., Jr. and Webb, B. H., Hufnagel, C. F. and Stevens, A. H.
MANUFACTURE OF CONCENTRATED MILK AND HONEY PRODUCTS. Food Tech. 5 (5): 203-7. May, 1951.
Cond. milk and honey products of good storage stability were prepared, honey sweetened condensed milk, evaporated milks fortified with honey and dried honey-skim milk with 40% honey solids and 60% skim milk solids.

1411. Warwick, Harry W.
SWEETS COMPANY PLANS SAFETY. Man. Conf. 28 (6): 33-34. June, 1948.
"We found by trial and error that plant safety is not something you can concentrate on today and forget all about tomorrow".

1412. Wasson, Louis F.
DEVICE FOR DROPPING CREAMY SUBSTANCES IN MAKING CANDY WAFERS. U. S. Patent 2,672,830. Mar. 23, 1954.
For abstract see Man. Conf. 34 (5): 40. May, 1954.

1413. Watson, Robert W.
QUALITY CONTROL IS ESSENTIAL FOR VOLUME CANDY SALES. Man. Conf. 33 (7): 19-23, 47-48. July, 1953.
NCA Convention told what quality control means to the candy buyer. He discusses how Sears Roebuck is conducting a crusade to make quality control a standard practice among its suppliers.

1414. Watts, Bernice K and Merrill, Annabel
COMPOSITION OF FOODS. USDA Agriculture Handbook, No. 8, 1950.
This publication supersedes msc. pub. 572 and is free. Three tables of data on the proximate composition and mineral+vitamin content of foods are presented.

1415. Weissenberger, Erich G.
ARE DISTRIBUTION COSTS SQUEEZING PROFITS? Man. Conf. 32 (5): 54-56. May, 1952.
This is a careful analysis of each.

1416. Welch, James, and Weckel, K. G.
THE PROCESSING OF MARASCHINO STYLE CRANBERRIES. The Canner 115 (6): 20-21. Aug. 9, 1952.
Specific steps of process given.

1417. Welch, R. C.
MILK AND MILK CHOCOLATE. Can. Ind. 17 (210): 12, 16. Aug. 26, 1952.
Adding milk solids to chocolate creates new production problems, new flavors.

1418. MILK AND MILK CHOCOLATE. Man. Conf. 32 (6): 44, 46-47. June, 1952.
Kinds of milk products and how to use them in chocolate and other ingredients.

1419. Welch, Robert F.
PLAN NOW FOR THE LABOR SHORTAGES IN 1951. W. Conf. 37 (12): 18-19. Dec. 1950.

1420. Wertheim, F. C.
SEVEN CASE HISTORIES IN CANDY PLANT HUMIDITY CONTROL. Can. Ind. 18 (230): 5-6. June 2, 1953.

1421. Wesemann, H. P.
ESSENTIAL OIL CONDITIONS. Conf. J. 77 (919): 43-44. Aug. 1951.

1422. Weygand, William G. and Swendsen, Jack
APPARATUS FOR TREATING CHOCOLATE AND THE LIKE. U. S. Patent 2,638,329. May 12, 1953. Assigned to Wegner Machinery Corp. L. I. City, N. Y.
For abstract see Man. Conf. 33 (10): 44. Oct. 1953.

1423. Whitaker, Randall
MILK IN CANDY. Part I, Can. Ind. 13 (162): 5, 8. Oct. 24, 1950; Part II, Ibid. 13 (163): 11, 16, 30. Nov. 7, 1950.
Many varieties of dairy products impart flavor, body, and protein for whipping.

1424. White, T. A.
COOKING STARCH JELLIES CONTINUOUSLY. Conf. J. 78 (934): 14, 16, 18, 46. Nov. 1952.
Starch background for subject.

1425. NEW EQUIPMENT. Can. Ind. 17 (212): 17, 24. Sept. 23, 1952.
Conc. starch mixtures can be cooked at high temperatures with new Girdler unit.

1426. White, Vernon M.
NEW METHODS MATERIALS AND CONCEPTS IN THE PRODUCTION OF ARMY RATIONS CONFECTIONS. Conf. 30 (2): 14. June, 1945.

1427. Whitmore, Harry E.
ANTIOXIDANTS - PRACTICAL ASPECTS. Man. Conf. 32 (6): 64, 66. June, 1952.
Directions on what and how much of it to use.

1428. Whittier, Earle O.
PROCESS FOR MAKING CANDIES CONFECTIONS ICINGS AND THE LIKE AND THE RESULTING PRODUCT. U. S. Patent 2,651,574. Sept. 8, 1953. Assigned to free use of people of the U. S.
A process for making candy, confections, and icings, without use of heat which comprises mixing confectioner's sugar having crystals of the size desired in the finished product, a dried milk product containing lactose in the amorphous form and dry flavoring materials, adding gradually sufficient aqueous liquid to convert the mixture to a paste, stirring the paste and causing the amorphous lactose of the dried milk product to crystallize as the hydrate.

1429. Whymper, Robert
A GLIMPSE AND A TASTE OF FRENCH CONFECTIONS. Man. Conf. 33 (2): 19-20. Feb. 1953.
Greater emphasis given to local specialties. Candies sold in season. Very seldom stored.

1430. A FURTHER NOTE ON TEMPER AND ITS EVALUATION. Man. Conf. 32 (12): 21-22. Dec. 1952.
Discusses article by Meyers and Graham "Temper and its Evaluation" in Man. Conf. 32 (6): 37-38, 40. June, 1952.

1431. A CRITICISM OF SOME WRITERS IN THE FIELDS OF TEMPERING AND CHOCOLATE FAT BLOOM. Man. Conf. 32 (7): 17-18, 20. July, 1952.
Objects to use of terms supercooling when it means cooling or even sub cooking, to "first x-ray work on chocolate" and other points in recent chocolate articles.

1432. Wiemer, Herman Kurt
APPARATUS FOR THE PRODUCTION OF CHOCOLATE PASTE READY FOR SUBSEQUENT TREATMENT ON ROLL REFINERS. U. S. Patent 2,669,924. Feb. 23, 1954.
For abstract see Man. Conf. 34 (5): 42. May, 1954.

1433. APPARATUS FOR FLAVOR TREATMENT OF CHOCOLATE. U. S. Patent 2,612,832. Oct. 7, 1952.
This is descriped in Man. Conf. 33 (3): 38. Mar. 1953.

1434. CARE OF MODERN CHOCOLATE REFINERS. Man. Conf. 30 (1): 29, 31-2, 34. Jan. 1950.
Five roller chocolate refiner, construction and operation tests discussed.

1435. Williams, C. Trevor
CHOCOLATE AND CONFECTIONERY. 2nd ed. London, Leonard Hall, Ltd., 216 pp. 1953.
First ed. was reviewed in Man. Conf. 30 (10): 64. Oct. 1950.

1436. CANDIED FRUITS. Food Man. 24 (10): 446-449. Oct. 1949. 389.8F736
Most popular varieties of candied fruits are named and various steps in processing, preparation of the fruits and peels, brining operation, siruping process, and glazing the fruit are dealt with technically. The article also explains the special processing of such fruits as pineapple, greengages, pears, apricots, and cherries. The process of crystallizing fruits is also explained.

1437. Williamson, George H.
Mr. OH HENRY.....AN AUTOBIOGRAPHICAL SKETCH. Conf. 37 (3): 13, 16. July, 1952.
The Williamson Candy Co., Chicago, Illinois.

1438. Winger, Earl L.
TRENDS IN INGREDIENTS COSTS. Conf. J. 78 (932): 41, 47. Sept. 1952. Statistics. Also in Conf. 37 (4): 9, 13. Aug. 1952.

1439. 1950 CONFECTIONERY SALES AND DISTRIBUTION. Conf. J. 78 (929): 34-37. June, 1952.
Statistics and analysis.

1440. Wolper, P. K.
GLASSINE AND GREASEPROOF PAPERS CAN DO MANY SPECIAL PACKAGING JOBS. Can. Ind. 19 (235): 17, 25, 28. Aug. 11, 1953.
Given at PMCA.

1441. Wonsetler, Adelaide
PLANNED DESIGN BOOSTS CANDY SALES. Man. Conf. 27 (2): 29-30. Feb. 1947.
Strawbridge and Clothier's new candy dept.,(a Philadelphia Dept. store) demonstrates careful planning and study of details.

1442. Wood, Albert J. and Schreier, Fred T.
SENSE QUALITIES RESEARCH AND YOUR PRODUCTS. Advertising and Selling 39 (10): 49, 148. Oct. 1946.
Specific qualities responsible for appeal or lack of it. Discusses taste tests.

1443. Wood, Eric C.
ORGANOLEPTIC TESTS IN THE FOOD INDUSTRY. J. Soc. Chem. Ind. 68 (4): 128-131. Apr. 1949.
Statistical considerations and interpretation of judgments of taste panels.

1444. Woodcock, Charles M.
MODERN FILM MATERIALS: THEIR USES IN CANDY PACKAGING. Can. Ind. 19 (243): 9, 16. Dec. 1, 1953.
Plastic films are very important. Describes developments in this field.

1445. Woodroof, J. G.
STORAGE OF NUTS. Can. Ind. 15 (183): 16, 24. Aug. 14, 1951.
Research proves refrigeration effective in preserving color, aroma, and flavor.

1446. KEEPING CANDY FRESH. Can. Ind. 14 (171): 5, 20. Feb. 27, 1951.
Experiments show that proper refrigeration is available for ideal multi-purpose storage.

1447. SUMMARY OF CANDY STORAGE EXPERIMENTS. Conf. J. 76 (908): 31, 46. Sept. 1950.

1448. Woodroof, J. G. and Heaton, E. K.
YEAR ROUND ON PECANS BY REFRIGERATED STORAGE. Food Eng. 25 (5): 83-5, 141-142. May, 1953.
Delicate flavor nuts kept at 32°F and 68% R. H. retained quality. These conditions check insect damage. Room should be free of odors, especially ammonia.

1449. Woodroof, J. G. and Cecil, S. R.
NUTS - BETTER KEPT - BETTER CANDY. Food Eng. 23 (11): 129-131, 148, 150. Nov. 1951.
Refrigeration storage.

1450. COLD STORAGE CANDIES. Food Ind. 22 (8): 1356-1367. Aug. 1950.
Refrigerated storage.

1451. Woodroof, J. G. and Thompson, Helen
WHAT REFRIGERATION DOES FOR CANDIES. Refrig. Eng. 58 (12): 1169-72, 1221. Dec. 1950.

1452. Woodroof, J. G., Thompson, Helen, and Cecil, S. R.
REFRIGERATION AND PEANUTS. Can. Ind. 12 (142): 17. Jan. 17, 1950.

1453. Yarbrough, E. S. Jr.
SELLING PACKAGE GOODS THE YEAR 'ROUND . Conf. 37 (12): 10. Apr. 1953.

1454. Young, Harrison
HOW TO GET PREFERRED DISPLAY - KEY TO INCREASED CANDY SALES. Can. Ind. 19 (249): 22, 49. Feb. 23, 1954.

1455. GOOD INVENTORY CONTROL CUTS WASTE IN PRODUCTION. Can. Ind. 18 (22): 15, 28. Jan. 13, 1953.
This article is response to need for greater plant efficiency evidenced by members of confectionery field.

1456. Zeman, Paul J.
CHOCOLATE PRIMER. Can. Ind. 15 (185): 33-34. Sept. 11, 1951.
Detailed ABC's on beans, blending, and viscosity.

1457. Zerban, F. W., and Sattler, Louis, and Martin, James.
SPECTROPHOTOMETRIC SUGAR STUDIES. Analyt. Chem. 23 (2): 308-313. Feb. 1951.
Refined sugars in solution transmittancy of 60%. Solution filtered through celite analytical filter aid. Of 76 different sugars measured at 20 points from 325-825 wave lengths, the 560 wave length was found satisfactory.

1458. Zettlemoyer, A. C.
PACKAGE PRINTING TECHNIQUES. Man. Conf. 32 (1): 39-40. Jan. 1952.

1459. Zeuber, John J.
ARTISTIC CAKE DECORATING. Chicago, Ill. Clissod Publishing Co. 288 pp. 1951.
Seven chapters are on candy subjects: gum paste novelties, inlaid sugar designs and plaques, sugar animals, vases, baskets, and flowers, marzipan fruits, and vegetables, pulled sugar, fancy forms in chocolate.

1460. Zeun, Louis H.
MACHINE DEPOSITING NUTS ON BARS. U. S. Patent 2,547,516. Apr. 13, 1951.
Assigned to Peter Paul Inc., Naugatuck, Conn.
A description of this is given in Man. Conf. 33 (1): 28. Jan. 1953.

1461. Ziemba, John V.
CHARMS MECHANIZATION TURNS OUT HARD CANDIES AT HIGH SPEED. Can. Ind. 14 (167): 9. Jan. 2, 1951.
Batch process has been streamlined.

1462. Zimmer, Clyde R.
DEVICE FOR DEPOSITING CENTERS IN CANDY PIECES. U. S. Patent 2,642,010. June 16, 1953. Assigned to E. J. Brach and sons, Chicago, Ill.
For abstract see Man. Conf. 33 (7): 36. July, 1953.

1463. Zink, John O.
VANILLA REPORT. Can. Ind. 11 (135): 11, 27. Oct. 11, 1949.
Source material provides background for study of type usage, and flavor facts.

1464. Zinser, Virginia
A PERMISSIBLE CORNER FOR ALL CHILDREN. Conf. J. 78 (926): 25-26. Apr. 1952.

1465. Zuckerman, Sam
COLORS IN CANDY. Can. Ind. 16 (204): 20, 70. June 3, 1952.
Pure food laws govern use of color. Nineteen are certified for use in candy today.

1466. CERTIFIED COLORS FOR CONFECTIONERS. Conf. J. 78 (929): 14, 19-20, 22, 25-26. June, 1952.
How the standards were set up.

SUBJECT INDEX

ABACTERIN
  postwar German plants 709

ACETOSTEARINS 628

ACIDS
  analysis, volatile paper chromatography 459
  butter 888
  cream 888
  fruit candy 647
  hard candy 253
  pectin jellies 589
  volatile paper chromatography 459

ADDITIVE CHEMICALS see CHEMICALS, ADDITIVE 792

ADHESIVES
  packaging 1298A

ADULTERATION 630

AERATING AGENTS see WHIPPING AGENTS

AGAR AGAR 589, 965
  jap jellies 1065
  substitute 589

AGING
  chocolate, shipping 699
  gelatin 830
  marshmallows 830

AIR CONDITIONING 643, 897
  chocolate 1193, 1344, 1346
    enrobing 7
  sweating 796, 1401
  plants 1344-5

ALBUMIN (ALBUMEN) 664, 665, 855
  egg 855, 966
  modified 391
  soy 565, 763, 855
  vegetable 855-6

ALGIN (ALGINIC ACID)
  in plastic-type candy 425

ALMONDS 14, 94, 326, 1258
  burnt 573
  butter brittle 592
  caramel roll 14
  creamed 525-26, 623, 694
  crystallized 525-26
  formulas 322
  french roasted 694

ALMONDS--Continued
  jelly 14
  jordan 230, 585, 627
  milk-fondant kisses 270
  paste 1258
  pearled 525-26
  sugar-coated 694
  toasted milk cuts 326

ALTITUDE, HIGH
  starch gums 1322

AMERICAN ASSOCIATION OF CANDY TECHNOLOGISTS. see AWARDS, Stroud Jordan

AMMONIA
  powdered for white streaks 641

ANALYSIS
  acids, volatile 459
  antioxidants in lard and shortening 1178, 1118
  electron microscope 408
  fat, rapid detn. 234, 976
  food 1216
  see QUALITY CONTROL

ANIMALS, SUGAR 1459

ANTIOXIDANTS 1099, 1427, 1279-82
  ascorbic acid for peanuts 1217
  butylated hydroxyanisole (BHA) 1371, 49, 771, 1119
  carrier phospholipids 869
  fats, effect on 192, 286, 314, 771, 1236 1274-75, 1279-82
  deep frying 871
  lard and shortenings 1118-19, 1178
  flavor, due to 799, 820
  G-4 870
  methods of measurement 1274-75, 1279-82
  norconidendrin 794
  nordihydroguaiaretic acid (NDGA) 1100, 1279-82
  packaging, BHA 49, 1371, 1427
  peanuts, ascorbic acid 1217
  phospholipids 869
  preservatives 481
  protein in fish 1019
  research 306, 314, 1127, 1279-82
  spices 687, 1335
  synergists 868

APPLE
candy 900
fruit essence 1378
taffy 1326

APRICOTS, CANDIED 743A, 1436

AROMA. see ODORS

ASCORBIC ACID
peanut preservative 1217

ASSOCIATION OF MANUFACTURERS OF CONFECTIONERY AND CHOCOLATE: see AWARDS

ASSOCIATION OF RETAIL CONFECTIONERS 276, 388

AWARDS
AMCC
Adelson 171, 177
Haug 303
King 219, 222
O'Connor 119

Kettle
Adelson 149
Chapman 273
Latten 203
Stempfel 354

NCA Candy Man of the Year
Williamson 152

PMC
King 348
Krno 269

Stroud Jordan
Alikonis 18, 21
Booker 150, 161
Dresel 86, 103
King 202, 215

BAGS
equipment, filling 1355
filling 1355

BAKED SPANISH PEANUTS
see BOSTON BAKED SPANISH PEANUTS

BAKERS ICING. see ICINGS

BAKERS YEAST. see YEAST

BANANAS
in candy 662

BARBER POLE CANDY 392

BARCELONA
FILBERTS 788

BARS
coating equipment 1233
equipment
coating 1233
deposit nuts 1460
handmade vs. machine 266
insects 256
machine vs. handmade 266
malted milk 279
nuts
equipment to deposit 1460
peanut glaze 646
sales 543
storage 543
wrappers 256

BASKETS, SUGAR 1459
BATCH ROLLER, RADIANT 48
BEANS. see JELLY BEANS

BEATING
nougat 1318

BEESWAX, WHITE
polish for jelly beans 1324

BENTONITE
milder flavored honey 255

BENZALDEHYDE
3-methoxy- 4-hydroxy- 1024

BENZOATE. see SODIUM BENZOATE

BHA. see BUTYLATED HYDROXYANISOLE

BISULFITE. see SODIUM BISULFITE

BITTERNESS
chocolate 1144
flavor in candy 682

BITTERSWEET
filbert truffles 1317

BLACK WALNUT
analysis 914
pasteurization 784

BLANCHING
machine, 1186
process 1186, 1363
preparation of nut 1363

BLISTERING
crystallized creams 1323
starch jellies 256

BLOCK. see CHOCOLATE, block

BLOOM
coating, resistant 597, 599
cocoa butter 211, 327, 651, 776, 937, 1026, 1187-90 1431
enrobing tests 1004
gelatin 761, 830
gelometer 761
inhibitors 743, 1026
jellies 830
marshmallows 830
prevention 1026
resistance 598, 597, 599, 613, 639
storage 598
tests, enrobing 1004
see also CHOCOLATE, bloom

BOILING, HIGH
effect on sweeteners 415

BODY
agar 589, 965
gel strength 1171
gelatin in marshmallows 830
milk products 910
starch gums 945

BON BONS 539, 584
centers, coconut 1303
coatings 327, 508, 629, 653A 1323
fat 629
gloss 741A
coconut centers 1303
color-fading 291, 647
cream-dipped centers
spot and shrink 1304
fading 291, 647
gloss
loss in coatings 741A
shrinkage 1304
small batch 1264
spot 1304
storage 607

BOSTON BAKED SPANISH PEANUTS 525-6

BRAMLEY MILL
equipment for chocolate processing 349

BRAND NAMES 355-7
Western 63
see also TRADE MARKS

BREWERS YEAST 192, 373, 616, 645
butter mints 616
research, USDA-NCA 385

BRINE SALTED NUTS 172

BRITTLE
almond butter 592
butterscotch with less butter 1328
see also PEANUT BRITTLE

BURNT ALMONDS 573

BURSTING
cream centers 1310
cream eggs 1309
rolled cream centers 1327

BUTTER
acids, volatile 888
almond brittle 592
balls
soy flour 1315, 1328
brittle
almond 592
butterscotch 245, 1328
butterscotch brittle 245, 1328
creams 954
Easter eggs 659
imitation 1311
mints 1319
storage 615
see also CREAMS
crunch 590
filbert 655
toffee 1311
cultured flavors 402, 1375
diacetyl 1254
distilled flavor 402
filberts, crunch 655
flavors 402, 902
cultured 402, 1375
distilled 402
glazed
imitation 1311
hard butter see FATS
hard candy 245
imitation 1311
mints 93, 372, 1319
nutbutters 444
peanut brittle rancidity 16
pralines 336, 1310
pecan 336, 1310

BUTTER--Continued
rancidity 306, 1134, 1254
peanut brittle 16
research 306, 1274-5, 1279-82
salt 1309
stability 16, 192, 306, 1279-82, 1134, 1254
sweet 1309
toffee, crunch 1311
see also COCOA BUTTER; FATS, hard butters

BUTTERCREAMS see CREAMS; BUTTER, CREAMS

BUTTER MINTS 93, 372, 1319
with brewers yeast 616

BUTTERSCOTCH
brittle, with less butter 1328
coating 955
squares 1056
under vacuum 245

BUTYLATED HYDROXYANISOLE (BHA)
(2 (and 3)- tert-butyl-4-methoxy phenol)
antioxidants for fats 771
in lard and shortening 1118-19
packaging 49

BUTYRIC ACID
in cream and butter 888

CACAO 996-7
chocolate variation 939
foreign
postwar German plants 711
history 703, 935
International Cacao Center, Costa Rica 562
processing 936, 1218, 1456
quality 1113
report 107, 673, 800
research 1339
supply 107, 1396
taste tests 1113
training on chocolate 1066
varieties 935, 980
see also CHOCOLATE

CAFFEINE
postwar German plants 709

CAKE DECORATING 1459

CALCIUM CARBONATE 264, 286, 622, 652
casting 259, 292, 589
explosions 877
research 335, 339, 658, 663
tests on residues 232, 236
explosions
U. S. Bur. of Mines 877
fudge 253
hard candy 243, 309
precipitation in sugar solutions 770
research
as casting medium and ingredient 259, 292, 335, 339, 658, 663
starch mixtures 877
substitute for corn starch 589
sugar solutions 770

CANDIED FRUITS 743A, 352, 392, 882, 1436
see FRUITS, crystallized, see also glacé

CANDYMAKING 949-73, 1053-70, 1338
fifty years progress 657
Holiday Candy Book 1222
modifying formulas 959-60
see also Various types of Candy, i.e. CARAMEL, FUDGE, NOUGAT, Etc.; and Specific phases of Trade, i.e. TRAINING, PROCESSING, Etc.

CANDY MEN AND SUPPLIERS
Abramson, Aleik 95
Adelson, Charles R. 151, 171, 177
Alikonis, Justin J. 18, 21
Amend, Fred W. 205
Booker, James P. 150, 161
Beaudry, Alfred 167
Brach, Emil J. (obit.) 397
Casani, John 268
Chapman, Harry R. 273-4
Clare, R. W. 142
Clark, David L. 101, 696
Crouch, Bene 128
Diller, Neal V. 341
Dresel, Hans 86, 103
Elmer, Oscar B. 295
Finkle, Leon H. 110
Gallagher, James A. 144

CANDY MEN AND SUPPLIERS--
Continued
Glade, James Vernon 176
Greer, Jesse W. (obit.) 224
Grube, Charles S. 80
Haley, J. C. 182
(obit.) 19, 23
Haug, Charles F. 303
Hayes, John D. 71
Heide, William F. (obit.) 404
Heidelberger, Louis (obit.) 9
Heller, Billy 184
Hershey, Milton S. 51, 76, 187, 283
Hewitt, Walter A 72
Janna, Philip 45
King, James A. 202, 215, 219, 222, 348
Koch, T. W. (obit.) 136A
Kolbach, Edith 159
Kretchmer, Clarence 170
Krno, John M. 269
Latten, G. Lloyd 153, 203-4
McAfee, Charles A., Sr. 124
McArdle, John B. 98
Matheis, Clarence O. 116
Morrow, John A. 109
O'Connor, David 119
Pecheur, Irene 350
Phelan, Jack 32
Pulver, Hugo 310
Reese, H. B. 284
Richardson, Tolbert N. Jr. 190
Robinson, Reed 102, 120
Rubin, Bernard D. (obit.) 386
Savage, Richard J. (obit.) 401
Schnering, Otto (obit.) 118A
Schoenleber, Gretchen (obit.) 59, 68
Shaffer, Irvin 90
Schuler, William 105
Stempfel, Ted 354, 359
Stover, Russel (obit.) 17
Stuart, W. T. 366
Welch, James O. 329
White, Kenneth L. 164, 248
White, Theodore A. 147
Whittaker, John Maynard 92
Williams, Walter L. '73
Williamson, George H. 152, 752, 1437

CANDY PLANTS AND SUPPLIERS
air conditioning 1344-45
Dresel report, 1952 767-9
factory planning 1036-52
fire code 137
German plants 552
model candy plant,
Leighton's plan 1036-52
postwar German plants 707-14

CANDY PLANTS AND SUPPLIERS--
Continued
South America 456
USDA 313
see SANITATION, plants.
Barton Bonbonniere
New York, N. Y. 928
Bauer, O. P.,
Denver, Colo. 916-7, 1341
Beecher, Katherine,
Butter Mints 372
Benkyo & Co.,
San Francisco, Calif. 199
Brach, E. J.,
Chicago, Ill. 337, 347
Bon Marche,
Seattle, Wash. 901
Broderna Kanold
Sweden 1370
Brown & Haley,
Tacoma, Wash. 182
Calif. Fruit Growers
Exchange, Ontario, Calif. 365
Charms, Inc.,
Newark, N. J. 1461
Chase Candy Co. 382, 405
Chunky Chocolate
Corp., N. J. 95, 139
Clark Co., D. L.
Pittsburgh, Pa. 141, 231, 696
Cloetta Ltd.,
Copenhagen, Denmark 126
Crackerjack Co., Chicago 891
Creole Praline Kitchen,
Houston, Texas 336
Curtiss Candy Co.,
Chicago, Ill. 433
Damon Candies,
Cleveland, Ohio 43
DeMet's, Chicago, Ill. 241
Dutch Chocolate Shops,
Columbus, Ohio 265
Elmer Candy Co.,
New Orleans, La. 295
Fannie May Candies 263, 437
Felton Chemical Co.,
Philadelphia, Pa. 321
Fisher Nut and Chocolate Co.,
St. Paul, Minn. 229
Frederick and Nelson's,
Seattle, Wash. 1227
Freia Chocolate Factory,
Oslo, Norway 453
Fritzsche Bros.,
New York, N. Y. 328
Gilbert Chocolate Co.,
Jackson, Mich. 834
Glade Candy Co., Salt
Lake City, Utah 176

CANDY PLANTS AND SUPPLIERS--
Continued
Golden Nuggets Sweets,
San Francisco, Calif. 120
Hanley and Hoops 892
Herbert Candy Mansion 212
Hershey Chocolate Co.,
Hershey, Pa. 283
Horner Co., Ltd., Durham, Eng. 214
Hubbert & Son, B. H. 325
Hucke, Hermanos,
Velparaiso, Chile 457
Idaho Candy Co., Boise 921
Imperial Candy Co.
Seattle, Wash. 237, 377
Jenner Manuf. Co.
San Antonio, Texas 399
Leaf Brands, Inc.
Chicago, Ill. 299
Leuders, George & Co.,
New York, N.Y. 308
Lewis, Edgar P. Co.,
Malden, Mass. 267
Life Savers Corp.,
Rochester, N. Y. 115
Lindt and Springles
Kilchberg, Zurich, Switz. 452
Loft's Candy Co.,
New York, N.Y. 448, 450
McDonald, Mrs. J. G.,
Chocolate Co., Salt Lake
City, Utah 843
Macy's, Kansas City, Mo. 1092
Magnus, Maybee and Renard,
Inc., New York, N.Y. 333
Marabou Chocolate Factory,
Stockholm, Sweden 454
Marquise de Sevigne,
Paris, France 451
Mars, Inc., Chicago, Ill. 1287, 1345
Mason Au Magenheimer,
Mineola, Long Island,
New York 315
Mills, Thomas, Bros. 262
Nestle Co., Switzerland 138
New England Conf. Co.,
Cambridge, Mass. 435
Norris Candy Co.,
Atlanta, Ga. 220, 271
Noel y Cia, Buenos Aires, Argentina 455
Ostler Candy Co.,
Salt Lake City, Utah 127
Pfizer & Co.,
Brooklyn, N. Y. 344
Reese, H. B., Candy Co.,
Chicago, Ill. 284
Rogers Candy Co.,
Seattle, Wash. 900
Rose Marie de Paris,
New York, N. Y. 720

CANDY PLANTS AND SUPPLIERS--
Continued
Sears Roebuck & Co.,
Chicago, Ill. 100, 1331-33
Sharp, Shearer, Inc.,
Reading, Pa. 400
Shutter Candy Co.,
Chicago, Ill. 153, 1028
Sierra Candy Co.,
San Francisco, Calif. 147, 195, 1035
Stone's Candy Co.,
Olympia, Wash. 558, 257
Strawbridge Clothier,
Philadelphia, Pa. 1441
Suchard Schokoladen Fabrik,
Lorrach, Germany 1224
Sunshine Biscuit Co. 860
Sweets Co., Hoboken. N. J. 1411
Thompson's, Seattle, Wash. 54, 69
Van Leer Chocolate Co.,
Jersey City, N. J. 168, 197
Vernell's, Seattle, Wash. 93
Wallace and Co.,
Brooklyn, N. Y. 133
Washington Chocolate Co.,
Seattle, Wash. 166
Welch, James O., Co.,
Cambridge, Mass. 132, 329
Williamson Candy Co.,
Chicago, Ill. 898, 1114
Wunderle's,
Philadelphia, Pa. 1112
Ziegler, George, Co.
Milwaukee, Wis. 193

CANES
packaging 1352
Stone's Candy Co.,
Olympia, Wash. 257, 558

CARAMEL 1327

almond roll 14
cast into nuts 1316
chewing 954
coating
marshmallow 656
popcorn 370
color 1088
continuous process 136
corn products
use of 546
curdling 604
flour, oat 1128
graining 243, 581-2, 612
marshmallow
coated 656
milk products 1267, 1269
nuts, cast into 1316
oat flour 1128

CARAMEL--Continued
popcorn 370, 591, 1322
process,
continuous 136
research 206
stickiness,
prevention 370, 591
temperature, low 233
training in 1060
troubles 395
turtles 608
unwrapped 655
whey 206, 403

CARNAUBA WAX
polish for jelly eggs 1324

CASTING
boardless starch 435
calcium carbonate 259, 292, 335, 339, 658, 663, 877
chocolate, machine 411
creams, removal from rubber mold 1311
equipment chocolate casting machine 411
fondant
quick set and rubber molds 1321
marshmallow
temperature of strach 245
peppermint patties 632
processing 542
rubber molds
creams 1311
quick set fondant 1321
starch 254, 307, 663, 877, 1228
boardless 435
fondant 1078A
physical changes 1078A
temperature for marshmallows 245

CELLOPHANE. see PACKAGING, CELLOPHANE

CENTERS 1190
bon bon, coconut 1303
shrink and spot 1304
bursting, rolled cream 1327
cast creams 963, 1272
cherries 383
dripless 1369
chewy, orange peel 1313
china white coating 695
chocolate 351
plastic 1317
puddings 253
coatings 1196-99
candy 659
china white 695
chocolate type 431A

CENTERS--Continued
coatings--continued
flavor 1102
handling 541, 722
light 601
summer 722
training in 320
coconut 605
bon bon 1303
creams 502
cream in 1305
inversion 362
liquefying 259, 279
raspberry 362
rolled
cream in 1305
graining and bursting 1327
depositing 1462
graining
chocolate puddings 253
rolled creams 1327
gum, china white coating 695
inversion, raspberry creams 362
jelly mints 593
liquefying creams 259, 279
mint
jellies 593
softners 612
orange peel and pulp, chewy 1313
peanut butter 243
plastic, chocolate truffles 1317
pudding, chocolate
graining 253
raspberry cream 362
rolled cream
graining and bursting 1327
graining seepage 1190
softness
chocolate 351
mints 612
temper 484
truffles 1317

CHEMICALS, ADDITIVE 1232
in foods 737, 773, 792
legal aspects 737, 1204, 1232
functional 803
toxicity, tests 1139

CHERRIES
candied 743A, 1436
chocolate covered 383
dipper 22
dripless chocolate 1369
liquefying, cordial cream 259
maraschino 338

CHEWING GUM 172
apparatus for laminated 1117

CHEWING GUM--Continued
china white 695
chlorophyll 876
coating 1079
china white 695
formulas 653A
laminated 1117
resin base 886
sugar content 653A
synthetic 886
therapeutic 1349
white, china coating 695

CHEWS
controlling 493
fat separation in 234
sweeteners 415

CHINA WHITE COATING
for chewing gum 695

CHIPS, HONEYCOMB
molasses in 1315

CHLOROPHYLL 680-1, 780
reduce breath odor 876

CHOCOLATE 13
bars, penny 650
block, ship 697A
bloom 264, 327, 598, 651, 724, 776-8, 1004, 1026, 1431
inhibitor 743, 777-8
resistant 613, 639, 1187-8
stops 1026
cacao
history 935, 703
variation due to process 939
candy plant 1048
centers
mints 612
plastic cream 1317
pudding, grain 253
soft 351
cleaning molds 1362
coatings 259, 320, 431, 431A 433, 541, 601, 659, 722 934, 1102, 1148, 1190-1202A
cocoa
costs 934
low fat 591
processing 706, 997
supply 107, 562-3, 566, 673, 800, 1396
cocoa butter 937
crystallization 937-8
conching 234, 598, 715, 721, 1205
conditioner, air 1193, 1344
conditioning 1193, 1346

CHOCOLATE--Continued
cooling 1201
tunnels 849-50
creams
cast 1272
coarse 1303
continuous process 242
dry 1303
filling 351
hand-dipped 88
hand-rolled 1303
crunch 581
crystallization 1188, 1192
dark, potassium
carbonate 631
dermatitis 1288
dipping 88
dripping 297, 1369
Dutch process 604, 631
history 703
electrostatic charges 652
enrobing 1202A
coater 1305
equipment 429, 802, 1148, 1433-4
casting, machine
drive 411
enrober coater 1202A, 1305
filling 1404
melter 443
molds 1404
refining 1390-1, 1432, 1434
fat crystallization 1188
coatings 1102
sweeteners 637
figures 1459
flavor 793
fondant, sugar 977
foreign manufacture
Germany 552, 570, 707-13
Switzerland 138
France 279
frozen
storage 614
fudge, ice cream topping 659
gloss 652, 1154, 1156
grain in coating 259
grinding 253, 704-5, 759
handling
coatings 541, 722
liquid 139, 156, 697A
milk 1308
history, cacao 703
varieties 935, 980
ice cream topping, milk fudge 659
lecithin 1078
light coating 601
liquid, handling 139, 156, 698, 1189
shipping 697A-701, 1189
sugar 1106

CHOCOLATE--Continued
liquor 428
Dutch process 604
lumps, milk 605
management 530, 1048
manufacture 936, 1399
marketing 531
melter 443
milk 749, 984, 1417-8
handling 1308
lumps 605
remelting 332, 984
technology 1174
truffles 1317
fudge, ice cream topping 659
mint 607, 1315
molds, cleaning 1362
non pareils 572
nougats, cast 577
particle size of sugar 977
penny bars 650
physical properties 1148-9, 1151
plastic centers 1317
potassium carbonate 631
prebottoming 1191
problems, NCA 246
processing 266, 349, 429-30, 652, 706, 802, 939, 977-8, 981-2, 984-8, 997, 1048, 1103, 1145, 1157, 1456
pudding centers
graining 253
refining 1391, 1434
report, cocoa
conferences 562, 673
research 776-9, 1149, 1151, 1187-8
resistance to
bloom 597, 599, 613, 639, 1187-8
heat 312
ripples 653
roasting 721
scrap 1304
seeding 1154-5
shells 735A
sieving 986
soft centers 351
storage 598, 625, 716, 722
frozen 614
temperature 587
streakiness 253
structure 1151
substitute flavor 793
sugar
fondant 977
liquid, in chocolate 1106
particle size 977
summer coatings 431, 431A, 433, 977
sweetness 637
symposium 297, 1146
temper 88, 553, 652, 734, 779, 981-982, 985, 1146, 1149, 1154, 1156, 1160, 1188, 1201-2, 1430-1
CHOCOLATE--Continued
tests 1152, 1154
taste 1144-5
topping, ice cream 659
toy man 1184
training in 1066-69
tropical 642
truffles
cast 1315
milk 1317
tunnels, cooling 849-50
variation 935, 980
processing 939
viscosity 1164
standard 940-3

CHRISTMAS CANDY 489-90
retail 512
made in July 645

CHROMATOGRAPHY OF VOLATILE ACIDS 459

CIGARETTES
candy-ban 111

CINNAMON
autoxidation for peanut oil 1335

CITRUS
candied 743A
lemon 591
orange 591
see also PECTIN JELLIES, FLAVORS

CLEANING. see SANITATION

CLEAR CANDY
storage 588
toys 572
see HARD CANDY

CLOUDING
pectin jellies 648

COARSE CREAMS
chocolate-coated, hand-rolled 1303

COATER. see EQUIPMENT, ENROBING, AND CHOCOLATE COATER

COATINGS
agar agar 965
almonds, sugar coated 694
bars, equipment 1233
bloom resistant 597, 599
bon bons 327, 508, 584, 629, 1323, 653A
fat coatings 629
gloss loss 741A
butterscotch 955

COATINGS--Continued
candied fruit 743A
caramel
marshmallow 656
popcorn 370
center, graining 259
chewing gum 1079
china white 695
china white 695
chocolate 433, 431, 431A, 934
1190-1194, 1196-99
candy 659
cherries, dripless 1369
flavored 1102
graining center 259
handling 541
light 601
testing 1148
training 320
cocoa type 417, 460, 529, 790, 934
for QM 431
coconut fondant icing 629
color 1159
fading 475
compounds 417, 419, 433, 460-1, 529, 1071, 1294
color fading 475
cooling 1201
crystallization 493
dripless, chocolate cherries 1369
Dutch process
chocolate 604
edible, protective 662
engrossing pan goods 691-5
enrobing fats, gauge 740
equipment 848
bars 1233
fondant 537
gauge for enrobing fats 740
fat, for bon bons 629
fineness, chocolate grinding 759
flavor, chocolate 759, 1102
fondant
for bon bons 508
for coconut icing 629
machine 537
gauge for enrobing fats 740
gloss 418, 741A
grain, center
chocolate 259
grinding
fineness and flavor 759
handling, chocolate 541
hard butter 12, 104, 419, 421, 431, 431A
gloss retention 416, 418, 741A
translucent, water 955
light chocolate 601
liquid chocolate 234

COATINGS--Continued
marshmallow caramel 656
moisture loss 484
milk chocolate,
for chewy coconut 1324
nuts, pectinate
coating 1376
pan goods, engrossing 691-5
pectinate 1376
popcorn, nonsticky 370, 991
protective, edible 662
QM
cocoa type 431, 790
specifications 732, 734
resistance to bloom 597, 599
stickiness, popcorn 370, 991
streakiness 307
sugar-coated almonds 694
summer 431, 485, 497, 501, 509, 722, 955
summer colors 649-50
temperature 1201
tests, chocolate 1148
training, bon bons 320
translucent water icing 955
water icing, translucent 955
whitener 635

COCOA 649, 1120
beans
roasting 256
chocolate 706, 997
flavor, synthetic 793
low fat 591
coatings 417, 431A, 460
costs 934
conference 107, 562, 673
control 406
costs 34, 806, 934, 835, 942
equipment
mill for hard butters 12
fat determination 976
fermentation 800
flavor
synthetic chocolate 793
foreign
postwar German
plants 711-12, 709, 707, 714
fudge 636
management 1120
powder 654
research 1339
roasting 256
standards 417
supply 107, 562-3, 566, 673, 800, 1396
taste tests 1113
training 1066-9

COCOA BEANS
see CACAO; see also COCOA, beans

COCOA BUTTER
bloom
composition 776
crystallization 937-8
structure 1151

COCONUT 442, 748, 1095, 1259-60
bon bons 1303
centers, fat 605
chewy nougat 1324
cream bars, shelf life 30
cream eggs, hand-rolled 1326
desiccated 1320
in creams 582, 612
drying out 588
fondant icings 629
honey 1368
plastic, hand-rolled cream 954, 1320
preservation 1313
processing patent 823
product, with honey hygroscopic 1368
shelf life, cream bars 30
situation 859
toughness 1324

COCONUT OILS. see FATS

COCONUT SQUARES 370

COFFEE 948
foreign
postwar German plants 708, 711
hand-rolled creams 291
sirup, fermentation 1324

COLORS 1465
bon bons, fading 291, 647
caramel 1088
certified 154, 1242-3
coatings 1465
compound, fading 475
summer 629, 650
fading 575, 594, 612, 634
bon bons 291, 647
compound coating 475
moisture loss 594
FDA 24
harmful 24
legal aspects 24, 1466
mint wafers, sugar 330
packaging 719
standards 154, 1162, 1242, 1466
sugar mint wafers 330
summer coatings 629, 650
wafers 330

COMPOUND COATINGS. see COATINGS

COMPRESSED TABLETS 1082

CONCHING 234, 715, 721, 1205
storage chocolate vs. unconched 598

CONDENSED MILK
sedimentation test 747
vs. evaporated milk 1308
see also MILK PRODUCTS

CONDITIONING
air
candy plant 1345
dipping room 302
setting room 643
chocolate 1193, 1344, 1346
humidity control 1397, 1420

CONSERVES 967

CONSISTENCY
fondant 1306
see also BODY

CONTROL. see QUALITY CONTROL

CONVEYORS 1297, 1355

COOKING
casting, time of 542
creams, degree of crystallization 323
crystallizing creams 323
equipment 1403
hard candy 436
heat, thermal efficiency 981
pressure, vacuum 256
processing
timing, and casting 542
continuous process for
starch gums 532-3, 688-9, 1424-5
starch gums 532-3, 688-9, 1424-5
timing, and casting 542
vacuum 735
vs. open fire 234
pressure on cooker 256

COOLING
chocolate 1153, 1201
see also TUNNELS

CORDIAL CREAM CHERRIES
liquefying 648, 259

CORDIAL FRUITS 1262

CORN OIL 235

CORN PRODUCTS 546, 1001-2, 1203
see also SIRUPS, SUGARS, LECITHIN, STARCH, corn

CORN SIRUP 546-7,995,1000-3,1085,1203
analysis, quick 635
color 1002
equipment 595
hard candy 795, 999
vs. sugar 196, 414

CORN STARCH. see STARCH

COTTON CANDY 636

COUGH DROPS 679, 1327

COUMARIN 667, 1009, 1024

CRACKING
jelly bean eggs 632
panned goods 583

CRANBERRIES
maraschino type 1416

CREAMED ALMONDS 525-6, 623, 694
crystallized 525-6

CREAMED FILBERTS 525-6
necessary equipment 730

CREAMED WALNUTS 525-6

CREAMING
fondant 1321

CREAMS
bakers icing, fondant 1325
blistering 1323
bon bons, dipped
shrink and spot 1304
bursting 1327
eggs 1309
butter 954
Easter eggs 659
mints 1319
storage 615
cast 742
centers 963
chocolate 1272
removal from rubber molds 1311
centers 502
truffles 1315
centers, cast 963
bursting 1327
liquefying 279
low temperature 233
raspberry 362
soft 266
temperature 233
chocolate, cast 1272
coating, continuous process 242
filling 351

CREAMS--Continued
coarse, hand-rolled 1303
coating, crystal 493
coconut 1326
desiccated 582, 612, 1320
hand-rolled 1320
plastic 1320
coffee, hand-rolled 291
cookie depositor 660, 1303
cordial cherries,
liquefying 648, 259
crystallized 323, 493
spotting and blistering 1323
depositor, cookie 660, 1303
desiccated coconut 1320, 582, 612
dipped bon bons
shrink and spot 1304
dry, hand-rolled 1303
eggs
bursting 1309
butter 659
coconut 1326
fruit 1305
nut 1305
equipment
cookie depositor 660, 1303
filling for chocolate 351
fondant
bakers icing 1325
wafers 1322
trouble 1319
fruit eggs 1305
hand-rolled 88, 1261, 1271
bursting 1327
chocolate, coarse and dry 1303
coconut, desiccated 1320
coffee 291
dry 1304
equipment
cookie machine 1303
enrober 1304
falling 602
honey, skim milk 1128
milk, skim 1128
seepage 279
sour 1304
sweating 1324
honey, skim milk 1128
icing, bakers fondant 1325
inversion, raspberry center 362
see also LIQUEFYING
Italian 383, 1325
light 619
liquefying centers 279
cordial cherries 259
raspberry centers 362
marshmallow 221
milk
centers, with cream 1305
honey, skim 1128

CREAMS--Continued
mints, butter 1319
Newport 1309
nut eggs 1305
opera 648, 1309
plastic, desiccated coconut 1320
processing, continuous
chocolate coating 242
raspberry centers, inversion 362
rubber molds, sticking 1311
seepage, hand-rolled 279
shrink, dipped bon bon centers 1304
soft, centers, keeping 266
sorbitol 742
sour, hand-rolled 1304
spotting, crystallization 1323
dipped bon bon centers 1304
sticking 588
rubber molds 1311
storage butter 615
sweating, hand-rolled 1324
temperature (low), centers 233
wafers, fondant 1319, 1322

CREAM OF TARTAR
salt water taffy kisses 1303

CREME. see CREAMS

CRUNCH
butter 590
filbert 655
toffee 1311
chocolate 581
filbert butter 655
hard candy, peanut butter 1326
molasses, hard candy, peanut butter 1326
peanut butter, molasses 1326
toffee butter 1311

CRYSTALLIZATION 525-6, 586, 1305
almonds 525-6
blistering, creams 1323
chocolate 1192
fat 1188
coatings 493
cocoa butter 937-8
creams 323, 493
blistering 1323
spotting 1323
fats 243
in chocolate 1188
filberts 525-6
fruits 743A, 291, 1436
ginger 291
kumquats 291
spotting, creams 1323
sugar 1014, 1309
sirup 438

CRYSTALLIZATION--Continued
sweeteners 1014
walnuts 525-6

CUPPING 484

CURDLING
caramels 604

DAIRY PRODUCTS 340, 463, 1176
cultured, flavors 402, 1375
distilled, flavors 402
dried milk 363
flavors
cultured 402, 1375
distilled 402
nonfat dry milk solids 1171-2
oxidation, detn. 845-6
research 385, 389, 403, 1171-2
storage 1043
see also MILK, BUTTER, WHEY

DECORATING 1459

DEFOAMERS
monoglycerides 1165-6

DEFROSTING EGGS 927

DEHYDRATED FONDANT 634, 640
drivert 634

DEMETHOXYLATED PECTIN. see LOW METHOXYL PECTINS

DENTAL CARIES 29, 130-31, 173, 175, 1248
dentrifices 369
research 29, 281
sugar 281
threat to candy 29, 277

DEPOSITOR 1229
centers 1462
creams, cut on cookie 660
mogul 892, 1229
nuts on bars 1460

DERMATITIS
from chocolate 1288

DESIGNS, SUGAR 1459

DESICCANTS
packaging 1090-91

DIABETIC 78A
ice cream formulas 895

DIACETYL 1254

DIET 39, 1248
diabetic 895, 78A
filler 1110
non-nutritive 1110
fruit candy 75
low calorie 75, 591, 1110, 1248, 1251-2
natural food candy 591

DIPPING
cherry, equipment 22
room humidity 302

DIRECTORY
brand names (West) 63
brokers (West) 65
candy and confectionery manufacture market (West) 62
equipment 41
foreign manufacturers & agents 41
packaging encyclopedia 550
purchasing executive number 249
trade marks 480
wholesale distributors (West) 64

DISTILLATES
cultured dairy products 402

DRAGEES
manufacture 1230
silver 223

DRESSINGS. see SLAB DRESSINGS

DRIP FEEDING 1369
chocolate symposium 297

DRIPLESS
chocolate cherries 1369

DRIVERT. see FONDANT

DRY CREAMS
chocolate-coated, hand-rolled 1303

DRY FRUITS (VACUUM) 628

DRYING
coconut 588
freeze 797
lozenges 577, 614
marshmallows 584A

DRY MILK 340
nonfat, solids 340
scorched particles 217
solids 389
standards 217

DRY ROOM
for starch jellies 245

DUCHILLY FILBERTS 788

DUST 833, 1298
control, hazards 753

DUST EXPLOSIONS 1077, 1298
code for prevention 140, 185
hazards 337
starch - $CaCo_3$ tests by Bur. of Mines 877

DUTCH PROCESS
chocolate liquor 604, 631
history 703

EASTER EGGS 31, 228, 486, 491, 503, 510-11, 513, 520-1, 1319
butter cream 659
coconut cream, hand-rolled 1326
fermentation 487
fruit 1318, 487, 1305
leaking 584A
marshmallow 488, 500
nougat 1310
nut 487, 1305
panorama 307
polish 228, 1324
retailers 499
sales 371

EGGS
albumin 966
frappe 656
fried 332
frozen, defrosting 927
specifications
egg white 654
white 654

EGGS, CANDY. see EASTER EGGS, JELLY BEANS

ELECTRON MICROSCOPE 408, 786-7
sorting 736

ELECTROSTATIC CHANGES IN CHOCOLATE 1148-49, 1151, 652

EMULSIFIERS 1291
food 1240
jellies 192
monoglycerides 1165-6
monostearin 912
sorbitol 1239
stearate, sodium 912

EMULSION
candy, stuffing-hardening 323
glycerine 1034

ENGROSSING see COATINGS, engrossing, enrobing.

ENRICHMENT
pectin jellies 649
vitaminization, procedure 649

ENROBING 1202A, 1304
air conditioning equipment to prevent sweating 7, 796
fudge, with thin marshmallow 1319
gage for fats 740
marshmallow, to enrobe fudge 1319
modifier G2034 1004
tests
fats, gage 740
modifier G2034 1004

EQUIPMENT 67, 378, 536, 1036-52, 1054, 1168, 1167A, 1228, 1245, 1400
air conditioning 56, 897
chocolate 1344, 1346, 1401
sweating 7, 796
bag filling 1355
bars
coating 1233
depositing nuts 1460
batch roller, heater 42, 48
blanching nuts 1186
bloom gelometer 761
boilers 1359
caramels, continuous process 136
casting
chocolate, machine drive 411
starch fondant 1078A
chewing gum,
coated 1079, 1117
chocolate 429, 802, 1148, 1184, 1432-4
air conditioner 1344
automatic control 1346
casting, machine drive 411
control 1346
enrobing 1202A
flavor treatment 1102, 1433
melter 443
paste 1432
processing 349, 802
see also CHOCOLATE PROCESSING
refiners 1391, 1432, 1434
cleaning 458
fondant 287
starch 1384

EQUIPMENT--Continued
coating
bars 1233
chewing gum 1079
fondant 537
cocoa mill for hard butters 12
conching 1184
continuous process
caramels 136
fondant 180
marshmallows 534
starch gums 146, 532-3, 573, 1424-5
control 606
automatic chocolate 1346
peanut, moisture 298
temperature 479, 796-7, 804, 1215
conveying system 11, 1297, 1355, 1167A
cookie machine 660, 1303
cooking 1403
starch, high temperature 1425
cooling tunnels 1286, 1337
corn sirup 595
creams 660
cut, roll fondant 1312
depositor 1229
creams 660
nuts on bars 1460
dipper, cherries 22
directory 41
drop rollers 458
electron microscope 408
sorting 736
temperature 786-7
enrober 1305
chocolate 1202A
fat 740
gage 740
factory plan 1036-52
fats
gage for enrober 740
filling machine 1033, 1404
bags 1355
flavor-treated chocolate 1433
fondant 603, 1389A
casting in starch 1078A
clean up 287
coating 537
continuous process 180, 221
cut roll 1312
fruit essence recovery 1234
gage
enrobing fats 740
liquid 1350
gelometer, bloom 761
Hanover machinery fair 979, 983
hard butters, cocoa mill 12
heater, batch roller 42, 48

EQUIPMENT--Continued
indicator, liquid
gage 1350
instruments, control 606
jellies 573
kettles 44, 325
laminated chewing gum 1079, 1117
liquid sugar 1221
magnetic separators 53
maintenance 538, 754
marketing 1246
marshmallows 578, 1209
continuous process 534
melter, chocolate 443
mesh, sifting 1381
meter, pH 213
microscope, electron 408, 736, 786-7
mill
chocolate, processing 349
cocoa, hard butter 12
mixing, continuous process 1208, 1210-11
mogul depositor 892, 1229
moisture tester 256
hard candy 115
peanut 298
molding 125, 1231, 1390, 1404
tray mechanism 469
nuts
blanching 1186
deposit on bars 1460
odors, measurement 81
osmometer 81
packaging 930, 1104
pan-goods 317, 525-6, 731, 1310
pH meter 213
pectin jellies 648
pneumatic conveyor 1297
postwar German machinery 712-4
pressure, low 854
processing
chocolate 349, 802
pump, sirup 230
quality control
see QUALITY CONTROL
radiant heat batch roller 48
recovery, fruit essence 1234
refining chocolate 1390-1, 1434
refrigerator 1401-2
retail 1314
revolving pan 317, 731, 1310
rollers
batch heater 42, 48
drop 458
sanitation 458, 907, 926, 1031
separators, magnetic 53
sifting, mesh 1381
sirup pump 230
slicing 1169
spectrophotometer 1457

EQUIPMENT--Continued
starch
casting 469, 1078A
cleaning 1384
cook, high temp. 1425
gums. see STARCH GUMS
votator tests 688-9
streamlined 471
sugar
bulk 114
liquid 1221
sweating, air conditioner 796
temperature 479, 786-7, 804, 1215
high, cooking 1425
test
for moisture 115, 256, 298
tools for technology 1158
tray mechanism, molding 469
tunnels, cooling 1286, 1337
viscosimeter 1164, 305
votator 573, 688-9
weights 990, 1122, 1290
wiring 1329
wrapping 238-9
see also ANALYSIS: QUALITY CONTROL

ESSENCES. SEE Names of Essences; i. e. VANILLA, Etc., see also, FRUIT, essence

ESSENTIAL OILS 1005-6, 756-7
conditions 1421
development in Calif. 933
flavor 756, 1005, 933
storage 1005-6
technical information 853

EVAPORATED MILK VS. SWEET CONDENSED MILK 1308

FADING
colors 575, 594, 612, 634
in bon bons 291, 647
moisture loss 594

FALLING OF HAND-ROLLED CREAMS 602

FATS
analysis 234, 976, 1118-19
animal 1178, 820, 625, 1118-19
antioxidants 192, 286, 314, 771, 870, 1236, 1274-5, 1279-82
active oxygen method 1178
butylated hydroxyanisole 1119
carrier phospholipid 869
deep fat frying 871

FATS--Continued
determination 1118
active oxygen method 1178
norconidendrin 794
peanut oil 1335
rancidity 1134
bloom 777
chocolate, crystallization 1188
bon bons, coatings 629
butter
rancidity 1279-82
shelf life 1279-82
butylated hydroxyanisole (BHA) 771, 1119
carrier 869
phospholipids 871
centers
coconut, saponification 605
oil in peanut butter 243
chews separation 234
chocolate, bloom 1188
coatings
bon bons 629
gloss 416
hard butter 104, 416, 420-1
coconut
centers, fat separation 605
oil tax 165
corn oil
prevention of oxidative rancidity 235
crystallization 243
chocolate bloom 1151, 1188
frying, deep
antioxidants 871
hard butter 472-3, 934, 1306
coatings 104, 416, 431, 431A, 934
gloss 416, 418
oils 472-3
sticking 1306
types 472
low, cocoa for chocolate 591
norconidendrin 794
nougat, sticking 1306
odor in nuts 592
oleomargarine 594
olive oil, stability 1301
peanut
butter centers 243
oil, antioxidant 1335
peroxide
stability tests 825
tallow flavor 889
phospholipid carrier 869
rancidity
antioxidant 1134
corn oil 235
FATS--Continued
rancidity--Continued
tallow flavor 889
roasted nuts, odor in 592
separation
chews 234
coconut centers 605
stability
olive oil 1301
peroxide tests 825, 1279-82, 1301
statistics (1947) 1098
storage
factory plan 1041
sunflower seed oil 235
tallow flavor 889
tax on coconut oil 165
tensile tests 1148
test methods
active oxygen 1178
for fat content 234
peroxide stability 825, 1279-82
tensile 1148
vegetable 645

FEEDING, DRIP CHOCOLATE SYMPOSIUM 297

FERMENTATION
coffee sirup 1324
fruit eggs 487
marshmallows 586, 596
nut eggs 487
pecan pralines 581

FETTOBACTERIN
postwar German Plants 709

FIGS, CANDIED 743A

FIGURES
fancy, in chocolate 1459
hard candy 330
sugar
animals, baskets, flowers, vases 1459

FILBERTS
Barcelone 788
bittersweet truffles 1317
butter crunch 655
creamed 525-6, 730
crystallized 525-6
duchilly 788
truffles 967, 1317

FILLING 489
cream, for chocolates 351
equipment 1033
bags 1355

FILLING--Continued
equipment--continued
chocolate, liquid 1404
molds 1404
for hard candy 596

FINENESS OF GRINDING 759
effect on chocolate flavor

FLAVORS 308, 321, 462, 557, 905, 922, 1013, 1025
antioxidants 799, 820
apple essence 1378
aromatics
fruit 477
sources 1010
artificial 815
chocolate 793
vanilla 667
bitterness 682, 1144
butter 902
cultured 402, 1375
candy, for ice cream 640
chemical tables 1334
chocolate 334
grinding 704-5, 759, 1102
substitute 793
synthetic 793
taste tests 1145
treatment 1102, 1433
classes 1367
coffee 948
control 683, 686
sweetness factor 684
cultured butter
products 402, 1375
distilled dairy
products 402
essential oils 756-7, 1005
evaluation 112, 633, 764-5, 883
Fritzsche Brothers 328
fruit 413
essence 1234
hard candy 649
glycerine 1034
hard candy 253
fruit 649
imitation 814, 1388
chocolate 793
vanilla 667, 1024
Magnus, Maybee, and Renard 333
molecular structure 903
molasses 964, 969

FLAVORS--Continued
peroxide rancidity 888-9
Pfizer Co. 344
propenyl guaethol 667
rancidity, peroxides 888-9
raspberry 1167
research report with chemical tables 1134
reversion, soybean oil 826-7
sodium glutamate 394
sources, aromatics 1010
soybean oil, reversion 826-7
standards 685
structure, molecular 903
sweetness 903
chocolate 637
flavor control 684
synthetic. see FLAVORS, imitation
tallow 889
taste tests 569, 1021
tobacco 600
vanilla, real and artificial 1009, 1024
report 1463
synthetic 667, 1024

FLOUR, OAT. see OAT FLOUR

FLOWERS, SUGAR 1459

FLUFF BATCH 763
see also WHIPPING AGENTS

FOIL. see PACKAGING, foil

FONDANT 287, 961
almond kisses 270
bakers' icing, cream 1325
bon bons, coating 508
casting, rubber 1321
chocolate, manufacture, sugar 977
clean up 287
coating
bon bons 508
machine 537
coconut icing 629
consistency 1306
continuous process 221
Loft's 180
cream
bakers' icing 1325
wafer 1322
creaming 1321
cutting 1312
dehydrated 634, 640

FONDANT--Continued
drivert 634, 640
drop, old fashioned ice cream 598
equipment 603, 1389A
cut roll 1312
coating 537
ice cream drop 598
icing
coconut 629
bakers' 1325
kisses, almond milk 270
milk almond kisses 270
old fashioned ice cream drop 598
processing 180, 221, 242
setting quick,
for rubber cast 1321
sugar for chocolate manufacture 977
tackiness 1312
training 1057
wafer, cream 1322

FOOD AND DRUG, see LEGAL ASPECTS, Food and Drug

FORMULAS
bon bons 1138
chewing gum 653A
marshmallow 956
modifying 959-60
nougat 956
research, SRRL,
New Orleans 646
retail 496, 540, 1137
see also under names of candies

FRAPPE, EGG 656

FREEZING CANDY 437, 975
drying 797

FRENCH CHOCOLATE 279

FRENCH CONFECTIONS 1429

FRENCH ROASTED ALMONDS 694

FRUITS 585
acids, for candy 647
apple 900
taffy 1326
banana 662
bars, army foreign 1224
benzoate, sodium,
preservative 1323
candied 352, 392, 743A, 882, 1436
cherries, maraschino 338
coating, pectinate 1376

FRUITS--Continued
cordials 1262
cranberries, maraschino 1416
crystallized 743A, 291, 1436
Easter eggs 487, 1305, 1318
dried 628
panoche 743A
essences 1378
recovery 1234
fermentation, eggs 487
flavor 1234
aromatic constituents 477
hard candy 649
true 413
foreign army bar 1224
fresh 1320
glacé 743A, 1304, 1320
hand-roll 1320
hard candy flavor 649
home made 743A
maraschino
cherries 338
cranberries 1416
marshmallow with puree 403, 863
marzipan 1459
nougat, sweetness 611
panoche 743A
pectinate coatings 1376
preserved 1304
preservative, sodium
benzoate 1323
puree, cast marshmallow 403, 863
raisins 25
recovery of essences 1234
sodium benzoate 1323
sweetness, nougat 611
taffy, apple 1326
toffee 626
vacuum dried 628
see also names of fruit

FRYING, DEEP FAT
antioxidants 871

FUDGE
calcium carbonate 253
chocolate milk, ice cream top 659
cocoa 636
corn products 546
divinity 954
enrobing thin marshmallow 1319
flavor, tobacco 600
graining 952
ice cream top,
chocolate milk 659
light 1327
marshmallow 1328
enrobing 1319

FUDGE--Continued
marshmallow--continued
thin 1053
processing 953
sorbitol 742
sweeteners 918
temperature, low 233
tobacco flavor 600
topping, ice cream, chocolate milk 659
training 1059

FUMIGATION 1214

GAGE
liquids proportioning indicator 1350

GELATIN
aging, marshmallows 830
bloom 830
body, marshmallows 581, 830
graining 830
manufacture 551
marshmallow 610, 626, 957
aging 830
body 830
scrap 582
specifications 760-2
utilization 551, 775

GELLING AGENT
agar agar 965
manioc 1293
milk products 1171
starch 945
tapioca 1075
see also GELATIN; STARCH

GELOMETER
bloom 761

GEL STRENGTH. see BODY

GINGER 590
crystallized 291

GLACÉ FRUIT 743A, 1304, 1320

GLASSINE, PACKAGING 1440

GLAZE 1325
bars, peanut 646
butter creams, cast imitation 1311
imitation butter creams 1311
peanut bars 646
turpenization 647

GLOSS
bon bon coatings, loss 741A
cause 653
chocolate 1154, 1156
coatings, hard butter 416, 418
gum arabic 576, 618
marshmallows 576
hard candy 582, 609
marshmallows 576

GLUTAMATE. see SODIUM GLUTAMATE

GLYCERIDES 1166
nutrition 1131
see also MONOGLYCERIDES

GLYCERINE. see GLYCEROL.

GLYCEROL 1034, 1163
with nuts 612

GRAINING
caramels 243, 581-2, 612
centers, chocolate coating 259
pudding 253
centers, rolled cream 1327
chocolate
coating center 259
pudding center 253
coating, center 259
cream, rolled center 1327
fudge 962
gelatin 830
hard candy 327
marshmallow 574, 578-9
peanuts 1327
mints 493
mints, thin 493, 607
patties, peanut 379, 617
peanut
marshmallow 1327
patties 379, 617
prevention 580
in taffy 615
pudding, chocolate centers 253
rolled cream centers 1327
sweeteners control 641
taffy, prevention 615

GREASEPROOF PACKAGING 1440

GREEN GAGE PLUMS
candied 1436

GRINDING
chocolate 253

GRINDING--Continued
chocolate flavor 704-5
fineness
effect on flavor 759

GUM ARABIC 545
gloss 576, 618

GUMS
blistering 256
continuous cooking 688-9
corn starch vs. wheat 601
dry room 245
moisture 243
novelties, paste 1459
opera 626
paste, novelties 1459
starch. see STARCH GUMS
sweetener 918
see also OAT GUM: CHEWING GUM

HALLOWEEN CANDY 911
retail 514

HALVAH 244
vitamins, sesame seed 247

HAND-ROLLED CREAMS 1271, 1304
bursting centers 1327
coffee 291
coconut 1320
cookie machine 1303
enrober 1304
falling 602
honey skim milk 1128
Italian 1325
seepage 279
sour 1304
sweating 1324

HANDLING 1051
chocolate 697-701, 1189
conveyor system 1297
sugar 166, 231, 237, 267, 781

HARD BUTTER. see FATS, hard butter

HARD CANDY 489, 493
acids for flavor 253
boiling, high 415
calcium carbonate in 243, 309
clear
storage 588
toys 572
cook 436
corn sirup 795, 999
crunch, molasses and
peanut butter 1325

HARD CANDY--Continued
figures, molds 330
filling 596
flavor, acids 253
fruit flavored 649
gloss 582, 609
grain 327
mint 335, 1316
julep stick 434
moisture 115, 123, 439, 805
molasses crunch, peanut butter 1326
molds, figures 330
packaging 234, 358
peanut butter,
molasses crunch 1326
problems 741
proteins in 862
rancidity 1313
research 309
softening 648
sticks, mint julep 434
stickiness 327, 795, 1326
storage 291, 583, 623
sweeteners 415
temperature 617
toys 228, 580, 1326, 1459
clear 572
tropics 228
vacuum 642, 584A
see also under types of
HARD CANDY, i e.,
JAWBREAKERS, CANES,
Etc.

HARDENING OF CANDY
emulsion stuffing 323

HEALTH
adverse threat to candy 29, 277
breath odor 876
chewing gum, therapeutic 1349
chocolate, dermatitis 1288
dentrifrices 369
dermatitis from chocolate 1288
diabetic 78A, 895
diet, sweets 29, 1072, 1248, 1251-2
gum, therapeutic chewing 1349
low calorie 75, 1251-2
nutrition 947, 1083-4, 1110, 1277
sweets in diet 29, 79, 1072
therapeutic chewing gum 1349
see also DENTAL CARIES

HEAT
candy making 981
chocolate 245, 1153
resistant 312, 734
nuts, rancidity 1108

HEAT--Continued
pecans, rancidity 1108
rancidity, pecans 1108
resistant chocolate 312, 734
see also TEMPERATURE

HIGH ALTITUDES
starch gums 1322

HISTORY 3, 272, 282, 528
antioxidants 1099
chocolate 703, 935, 980
cocoa 703, 935, 980
licorice 129
mogul depositor 1229
nougat 958
packaging 881

HOLES IN MARSHMALLOW PEANUTS 604

"HOME MADE" CANDY 258
fruit 743A

HONEY
coconut, hygroscopic 1368
creams, skim milk, hand-rolled 1128
hand-rolled skim milk creams 1128
milk 1410
hand-rolled creams, skim 1128
nougat 403
purification 857
research, new uses 255
skim milk, hand-rolled creams 1128
solids 608
uses, research 255

HONEYCOMB CHIPS
molasses in 1315

HUMIDITY 1397, 1420
dipping room 302
effect 644
marshmallows 1097
room for starch jellies 245
shelf life, QM study 38
water vapor pressure and candy 852

HYGROSCOPICITY
coconut-honey product 1368

ICE CREAM
candy, flavoring agent 640
diabetic 895
drop, old fashioned 598

ICE CREAM--Continued
flavor agent, candy 640
marshmallow, miniature 362
miniature marshmallow 362
old fashioned drop 598
toppings 659, 878

ICINGS 1428
bakers', fondant cream 1325
chocolate, enrober coating 1305
coater, enrober, chocolate 1305
coconut fondant 629
enrober, coater chocolate 1305
sugars 595
translucent water 955

IMITATION BUTTER CREAMS GLAZED 1311

INDICATORS. see EQUIPMENT

INGREDIENTS 66, 978, 1214
costs 162-3
forecast & review 46, 319
gum work 994
lecture, NEMCA 311
new 1129
quality control 412
review 46, 319
spoiled 1214
standards. see STANDARDS

INLAID SUGAR DESIGNS 1459

INSECTS
aerosol fog 926
on wrappers 256
control 842

INSTRUMENTS, CONTROL. see also EQUIPMENT 606

INVERSION 880
raspberry-cream center 362
storage of sugar 880

ION EXCHANGE
corn sirup color 1002

IRISH MOSS 653A

IRON, TRAMP, MAGNETIC SEPARATORS 53

ITALIAN CREAM 383
hand-rolled 1325

JAP JELLIES
manufacture 1065
see AGAR AGAR

JAPANESE CANDY 199

JAWBREAKERS 379

JELLY (JELLIES) 577
acid, quantity for citrus pectin 589
almond 14
bloom 829
center, mints 593
emulsifiers 192
firmness 585
Jap 1065
marmalade 579
mints, center 593
pectin 809-13
quantity of acid 589
pitfalls in making 280
production 573
slices 576
sorbitol 192
starch. see STARCH GUMS
stickiness 588
sweating 586
sweeteners 918
see also PECTIN JELLIES, STARCH GUMS

JELLY BEANS 584, 627
cracking 632
eggs, cracking 632
equipment 610
polishing 627
stickiness 626

JELLY EGGS
polish with carnauba and white beeswax 1324

JELLY GUMS. see STARCH GUMS

JELLY SLICES 576

JORDAN, STROUD. see AWARDS

JORDAN ALMONDS 230, 585
mottling 627

JUJUBES, candied 743A

KETTLES, see EQUIPMENT, AWARDS

KISSES
almond, milk fondant 270
corn products 546
cream of tartar 1303
molasses 1325
nougat 954
salt water 600, 1303
shrinkage 597
taffy 1303

KUMQUATS, CRYSTALLIZED 291

LABELS 1252A, 409
FDA 1252A, 60
self service 61

LABOR 240, 263, 466
cost of living clause 1394
costs cut 267
costs and profits 560
wage-hour law 1395

LABORATORY
functions 339, 1331-3
model candy plant 313

LACTOSE
determination 872
icings 1428

LARD, ANTIOXIDANT FOR 820, 1118
see also FATS, animal

LEAKS 425, 634
in Easter eggs 584A

LECITHIN 546
chocolate manufacture 1078

LEGAL ASPECTS 374, 1392
additives 737, 1204, 1232
adulteration 630
automatic canteen case 260
bans
candy cigarettes 111
imported nuts 194
bisulfite, sodium 631
calcium carbonate 232
candy cigarettes, ban 111
chemical additives 737, 1204, 1232
citizens' duties 672
Clayton act 179
coconut oil tax 165
colors 154, 1162
CPR-22 207
dietary candy 1110
fair trade 200
filler, non-nutritive 1110
Food, Drug & Cosmetic Act 250, 1250-52
labels 1252A, 60
low calorie content 1250-52
polishes 396
food tax 89
glutamate, monosodium 198
government, citizens' duty 672
imported nut ban 70, 194
labels 1252A, 60
monosodium glutamate 198
NCWA problems 122
Robinson-Patman Act 135

LEGAL ASPECTS--Continued
non-nutritive filler 1110
nuts, import ban 70, 194
packaging 390
polishes, FDA 396
prices 174
retail tax 117
sales 801
Robinson-Patman Act 135
sales
below costs 268, 668
retail sales 801
sugar 669
substitutes 36-37
Tariff Commission 670
taxes 554-6, 345
coconut oil 165
retail 117
trade, fair 200
practice hearing 324
wage-hour law 294, 1395
Walsh Healy Act 288

LEHIGH CONFERENCE. see PENNSYLVANIA MANUFACTURING CONFECTIONERS' ASSOCIATION

LEMON 591

LEVULOSE, USDA-NCA RESEARCH 385

LICORICE 129, 332, 370
flavor pectin 638
processing 718
taffy 228

LIQUEFYING CANDY 259
cherries 1369, 383, 259
cordial cream cherries 1369, 383, 259
cream centers 279

LIQUID
center 1299
chocolate, filling molds 1404
handling 697-701
coatings 234
filling molds 1404
indicator 1350
molds, filling 1404
see also CHOCOLATE, liquor, liquid; and SUGAR, liquid

LIQUOR. see CHOCOLATE, liquid SUGAR, liquid.

LOLLYPOPS
plastic toy stick 465
toy stick, plastic 465
transparent 307
sugar 1323

LOW CALORIE DIET. see DIET

LOW METHOXYL PECTINS 440-1, 866

LOZENGES
drying 577, 614
peppermint 362
sugar 635

LUMPS
in milk chocolate 605
mint, unwrapped 661

LUSTER 638
peanut brittle 655

MACADEMIA 186, 218

MACHINERY. see EQUIPMENT

MAGNETIC SEPARATOR
tramp iron 53

MALTED MILK 598, 307, 599
balls 598
bars 279

MANAGEMENT 361, 375, 847, 917, 1285
agriculture 1366
batch vs. continuous mix 1210-11
breakdown 478
Chase executive changes 405
chocolate 530
buying 531
economics 988
cocoa 406, 1120
prices 806
statistics 566
coconut 859
code dating 432, 1109
continuous mix vs. batch 1210-11
costs. see COSTS
dating code 432, 1109
department store candy 1226
distribution costs 739
Dresel report on foreign plants 767-9
dust hazards 337
Easter Candy 301
economics of chocolate making 988
electronic sorting 736
employer-employee relations 466
equipment
maintenance 538, 754
production costs 498
Europe, 1949 887
factory planning 1036-52
fire code 137
foreign plants, Dresel report 767-9
freight damage 393

MANAGEMENT--Continued
freshness, sales builder 1356
Gott, views of NCA 835-41
Imperial Candy Co. 377
ingredients, cost 978, 1439
inventory 944, 1455
invoice system 808
job evaluation 916
labor shortage 240
costs vs. profits 560
liquid sugar 1017
losses
freight damage 393
materials 561
maintenance, equipment 754
marketing 567, 1130
marshmallows, Research cuts costs 832
material losses 561
merchandising 1383
military rations 251
mixing, batch vs. continuous process. 1210-11
morale 263
overhead, profits 559
packaging, shipping costs 1253
prices 925
sugar (1947) 896
production 154A
equipment, costs 498
statistics 83
profits
labor costs 560
material losses 561
overhead 559
research 1249
purchasing executive 249
relations, employer-employee 466
research, marshmallows
cut costs 832
profits 1249
retail 844, 1341
formulas 407
Robinson-Patman Act 135
safety. see SAFETY
sales 108, 133, 376, 838, 1007, 1023
freshness 1356
sanitation 466A, 821, 1031
Schutter Candy Co. 1028
shipping, packing
losses 1253
sorting, electronic 736
statistics
cocoa 566
production 83
Western customers 252
steam plant 378
sugar
liquid 1017
prices (1949) 896

MANAGEMENT--Continued
super markets 380, 1383
Swedish firm 1370
Sweets Co. 1411
Technological Progress 1028
uniformity 400
wholesale formulas 407

MANIOC 1293

MANUFACTURE 361, 364
automatic chocolate process control 1346
Barton's Bonbonniere 928
Katherine Beecher's Buttermints 372
cacao-future 1396
character candy 725
chemistry in candy 1338
chocolate 570, 723, 1399
automatic process control 1346
Germany 707, 709-14, 570
liquor 936
paradise 127
Switzerland 138
cocoa-research 1339
control-automatic chocolate process 1346
Germany
chocolate 570, 707, 709-14
post-war food substitutes 709
Gimbel's candy 447
gum drop production 637, 945
LaMarquise de Sevigne 451
paradise chocolates 127
precautions 378
production 318
gum drops 637, 945
streamlined 471
quality control 1331-3
research, cocoa 1339
retail shop 265, 1136-7, 1372-3
character candy 725
Guatemala 1143
South America 456
streamlined production 471
Switzerland, chocolate 138

MARASCHINO
cherries, processing 338
cranberries 1416

MARKETING 26, 57, 319, 364, 567-8, 816, 1023, 1130
code dating 432
dating code 432
department store candy 1226
discriminatory prices, case decision 260
Easter Candy 301

MARKETING--Continued
equipment 1246
expand sales 838
liquid sugar 1017
military rations 251
packaging 445-6, 893-4, 1030, 1453
National Association Tobacco Distrib. 1364-65
prices 260
production 318
quality control 1331-33
retail 1464
shop design 331
statistics 1439
sugar-liquid 1017
super-market 380, 1383

MARMALADE JELLIES 579

MARSHMALLOWS 236, 256, 518, 607, 649
aging 830
bloom 830
caramel coated 656
cast 1312
fruit puree 403
starch temp. 245
coated
caramel 656
fudge 1319, 1328
continuous process 534
creaminess 641
creme 221
cut 576, 584, 954, 1314
discussion 956, 1097
drying 584A
Easter candy 488, 500
enrobing fudge 1319
equipment 1209
fermentation 586, 596
formulas 956
fruit 863
cast 403
fudge 1328
enrobing 1319
gelatin 581, 610, 626, 830, 957
graining 574, 578-9,
equipment 578
peanuts 1327
gum arabic 576
holes in peanuts 604
ice cream 362
light 572
miniature 362
packaging 58, 78
peanuts
graining 1327
holes 604
softness 602
penny 302, 1313

MARSHMALLOWS--Continued
process, continuous 534
quality control 831-2
scrap 228, 582
sinking 603
softness, peanuts 602
sorbitol 742
starch, temp. casting 245
temperature 245
casting starch 245
topping 1307
training 1061-2

MARZIPAN 279, 1305
fruits and vegetables 1459
manufacture 1230
postwar Ger. plants 710

MELTER, CHOCOLATE 443

MICROBIN
Postwar Ger. plants 709

MILITARY RATIONS 192, 251, 732 790-91, 1008, 1126

MILK CHOCOLATE. see MILK PRODUCTS, chocolate; CHOCOLATE milk.

MILK PRODUCTS
acids, volatile 888
almonds, fondant kisses 270
toasted cuts 326
balls, malted 598
body 1171, 1423
butter, volatile acids 888
caramel 1267, 1269
chocolate, milk 749, 984, 1417-18
coating for chewy coconut 1324
fudge ice cream topping 659
handling 1308
lumps 605
remelt 332
truffles 1317
condensed 1308
sedimentation test 747
cream 888
creams, honey 1128
deterioration 845-6
protein in powdered 885
diacetyl 1254
dry milk 1428
evaporated 1308
flavor 1423
fondant, almond kisses 270
fudge 1269
ice cream topping 659
gelling agent 1171

MILK PRODUCTS--Continued
hand rolled creams, honey 1128
homogenized 1389
honey 1128, 1410
ice cream topping, chocolate fudge 659
icings 1428
kisses, almond fondant 270
lumps, chocolate 605
malted 598, 307, 599
balls 598
bars 279
minerals 910
oxidation 845-6
powdered, protein degradation 885
protein degradation 885
scorched particles 217
sedimentation test 747
standards 217
storage 1267
taste 1267
toasted almond cuts 326
topping, chocolate fudge 659
truffles, milk chocolate 1317
viscosity 1171
volatile acids 888
whipping 1423

MINERALS
milk products 910

MINIATURE MARSHMALLOW FOR ICE CREAM 362

MINTS
butter
with brewer's yeast 616
cream 93, 372, 1319
centers
jelly 593
softness 612
chocolate, thin 607, 1315
colored sugar wafer 330
cream, butter 1319
graining 493, 607
hard candy 335, 1316
butter 372, 93
jelly center 593
lump 661
pillows 647
puffs, sugar 583, 628
pulled 410
softness, centers 612
sticks, streakiness 641
sugar
colored wafer 330
puffs 330, 661, 583, 628
trouble 661
Swedish 1321

MINTS--Continued
thin
chocolate 607, 1315
graining 493, 607
trouble with sugar 661
wafers 340
colored sugar 330
white, hard candy 335
yeast, brewer's butter 616

MIXING
batch vs. continuous 1208, 1210-11

MODIFIERS TO RETARD FAT BLOOM 777-778

MOISTURE
color fading, caused by loss of 594
determination, life savers 115
peanuts 298
equipment
Hart moisture tester 256
peanuts 298
gums 243
hard candy 123, 439, 805
Hart moisture tester 256
loss, cause of color fading 594
marshmallows 831
packaging 1090-91
peanuts, determination 298
quality control 824
starch 1312
storage 426
QM studies 33
water vapor pressure 852
water vapor pressure 852

MOLASSES 969
chips, honeycomb 1315
crunch, hard candy with peanut butter 1326
flavoring 964
hard candy crunch with peanut butter 1326
honey comb chips 1315
kisses, tough 1325
peanut butter hard candy crunch 1326
taffy 1312
tough kisses 1325

MOLD (MICRO-ORGANISMS)
in butter pecan pralines 1310
see also FERMENTATION

MOLD (S)
chocolate, cleaning 1362
cleaning 1362
equipment, filling 1231, 1404
filling 1404

MOLDING 125
boardless starch 435
Bur. of Mines report, dust explosion
calcium carbonate starch 877
calcium carbonate-starch, Bur. of Mines report 877
candy toys 262
dust explosions 877
equipment 1231
explosions, dust 877
figures, hard candy 330
hard candy figures 330
machine trays 469
physical changes in starch 1078A
starch 307, 1228
calcium carbonate, Bur. of Mines explosion report 877
condition 493
physical changes 1078A
toys, candy 228, 262, 619, 1326
tray, machine 469
see also CASTING

MOLECULAR STRUCTURE
of artificial sweeteners 904
sweetness 903

MONOGLYCERIDES 1165-66

MONOSODIUM GLUTAMATE, see SODIUM GLUTAMATE

MONOSTEARIN AS EMULSIFIER 912

MOTTLING
Jordan almonds 627

MYCOBAN
preservative for pralines 1310

NAMES, BRAND 355-7

NATIONAL CANDY WHOLESALERS 74, 84, 87, 110, 367, 899, 998, 1115, 1219
congress 122
Patman-Robinson Act 135
prices 174, 260
Robinson Patman Act 135
war 227

NATIONAL CONFECTIONERS' ASSOCIATION 1, 5, 8, 20, 155, 158, 201, 209, 236, 246, 264, 275, 286, 289, 313, 339, 360, 385, 387, 403, 932, 1278, 1347-8
calcium carbonate residue 232
casting with calcium carbonate 232
candy man of the year 152

NATIONAL CONFECTIONERS' ASSOCIATION--Continued
materials 226
production forum 148, 264
Quartermaster specifications 236
statistics 837
sugar 1273
see also AWARDS, NCA

NEW ENGLAND MANUFACTURERS OF CONFECTIONERY ASSOCIATION
lecture course at Mass. Inst. of Technology 300
lecture on candy ingredients 311

NEWPORT CREAMS 1309

NON-FAT, DRY MILK SOLIDS 340

NONPAREILS
candy pellets 296
chocolate 572
seeds
manufacture 691
polish 691
screening 648

NORCONIDENDRIN ANTIOXIDANT FOR FATS AND OILS 794

NORDIHYDROGUAIARETIC ACID (NDGA). see also ANTIOXIDANTS 1100

NOUGAT 522, 597, 615, 617, 621, 649, 956, 1270
beating 1318
chewy 1308
coconut 1324
eggs 1310
fat, hard, to prevent sticking 1306
fruit, sweetness 611
history 958
honey 403
kisses 954
oat gum 616, 954
sorbitol 742
soy albumin 763
sticking 1306
sweetness 611
training 956, 1063
in tropics 1313

NOUGATINE 659

NOVELTIES. see SPECIALTIES, TOYS, ETC.

NUTRITION 947, 1277
agricultural research (USDA NCA) 867
calories 1116

NUTRITION--Continued
diets 1248
foods 1414
fortification of candy 1072, 1083-4
glycerides 1131, 1165-66
milk products 910
school lunch 183
sesame seed 247
walnuts 914
NUTS 1257
analysis, walnuts 914
antioxidants, BHA 771
ban on importation 70, 194
bar goods, equipment to deposit 1460
Barcelona filberts 788
blanching 1363
machine 1186
brine-salted 172
butter 444
butylated hydroxyanisol 771
caramel, cast into 1316
cream, and fruit eggs 1305
depositing
on bars 1460
into caramels 1316
Duchilly, filberts 788
Easter candy 487, 1305
equipment
blanching 1186
depositing 1460
revolving pan 317, 731, 1310
fermentation, eggs 487
filberts, Barcelona Duchilly 788
glycerol 612
heat-treatment
rancidity 1108
odor 592
importation, ban 70, 194
odor of fat 592
pasteurization of walnuts 784
pearled 525-6
pectinate coatings 1376
process 923
preparation for blanching 1363
rancidity 225
antioxidants 771
heat treatment 592, 1108
odor, roasted 592
refrigerated storage 1445, 1449, 1452
roasted odor, fats 592
rolled cream, and fruit eggs 1305
rolls, storage 30
salted brine 172
stability 225, 624, 771, 1108
storage 225, 654, 1445, 1447-48, 1452
walnuts, analysis 914
black, pasteurization 784
see also names of individual nuts, PEANUTS, PECANS, ALMONDS, ETC.

OAT FLOUR IN CARAMELS 1128

OAT GUM NOUGAT 616

ODORS
evaluation 789
fats in nuts 592
measurement with osmometer 81
packaging materials 77
roasted nuts 592

OILS. see FATS: ESSENTIAL OILS: names of oils, i. e., OLIVE OIL, CORN OIL, ETC.

OLIVE OIL
stability 1301

OLEOMARGARINE. see FATS

OPEN FIRE COOKING VS. VACUUM 234

OPERA
gums 626
creams 648, 1309

ORANGE
peel and pulp for chewy center 591, 1313

ORGANOLEPTIC TESTS. see TASTE TESTS

OSMOMETER 81

OVERWEIGHT. see DIET

OVERWRAPPING
storage research, Georgia Experiment Station 879

OXIDATION
determination, dairy products 845
fats 1274-75, 1279-82
rancidity, prevent with corn oil 235

PACKAGING 31, 35, 52, 77, 441A, 445, 535, 798, 881, 909, 931, 989, 1020, 1030, 1101, 1111, 1123, 1133, 1180-2, 1207, 1296, 1386
adhesives 1298A
air shipments 738
aluminum 1387
antioxidants 49, 1371
bars 851, 874
canes 1352
cans (tinless) 189
cellophane 644, 1353-54
chemical residues 564
chipboard 1086-87
color 719

PACKAGING--Continued
corrugated containers 666
costs 4, 851, 908, 1409
shipping 1253
damage, freight 393
DeMet's Policy 241
design 750, 772, 1408
dessicant 1090-91
encyclopedia 550
equipment 930, 1104
foil 446, 920, 1387
folding carton 890
freight damage 393
glassine 1440
greaseproof 1440
hard candy 234, 358, 583
Ideal Wrapping Machine Co. 238
Kresge, Newark 449
laminated paper, designs 1408
legal aspects 390
Loft's 448
marketing 893-4
marshmallows 58, 78
LaMarquise de Sevigne of France 451
Milprint 184
moisture 1090-91
shipping 50
overwrapping 879
odors 77
oxidation 225
polyethylene 58, 1379-80, 1385
protection against
moisture 1090-91
oxidation 225
Quartermaster 1284
sales 750, 881, 908, 1244
shipping
air 738
costs 1253
moisture 50
speed 240, 1296
storage 145, 1374, 1458
overwrapping 879
tinless cans 189
Tropic 929

PAN GOODS 525-6, 622, 731, 733
cracks 583
finish, soft 692-3
gums, opera 626
manufacture 1230
nonpareil seeds 691
nuts 1310
opera gums 626
pareil, non- 691
seeds, nonpareil 691
soft finish 692-3

PANOCHE 743A

PANORAMA EGGS 307

PARTICLE SIZE 1428
fondant, sugar, for
chocolate 977, 985
sugar 1428

PASTE see TURKISH PASTE: GUM ARABIC

PASTEURIZATION OF BLACK WALNUT MEATS 784

PATTIES
peanut 574
grained 379
pecan 639
peppermint 266
casting 632

PEACHES, CANDIED 743A

PEANUT BARS, GLAZE 646

PEANUT BRITTLE
luster loss 655
rancidity 16
scrap 1318
stickiness 596
storage 645

PEANUT BUTTER 677
centers, oil 243
crunch, molasses hard candy 1326
molasses crunch 1326
oil in centers 243
stabilization 621

PEANUT OIL
antioxidant for 1335

PEANUT PATTIES 617
graining 379

PEANUT SCRAP 601

PEANUTS
Boston baked Spanish peanuts 525-6
costs 1330
equipment
moisture 298
graining marshmallow 1327
patties 379, 677
holes in marshmallow 604
marshmallow
graining 1327
holes 604
soft 604
moisture, determination 298

PEANUTS--Continued
patties 574
graining 677
pearled 525
preservative 1217
refrigerated storage 1029, 1452
salted in shells 172, 229
shells 172
salted 172, 229
soft marshmallow 604
Spanish
Boston baked 525-6
pearled 525
stabilization 622A, 624
storage 225
refrigerated 1029, 1452
Virginia, pearled 525

PEARLED NUTS
almonds 525-6
Spanish peanuts 525
Virginia peanuts 525

PEARS, CANDIED 743A, 1436

PECANS
blending 645
effect of heat 1108
patties 639
pralines 336, 581, 1310
rancidity 1108
refrigeration 1448
storage 1448

PECTIN
coatings, pectinate and pectate 743A, 1376
demethoxylated, see LOW METHOXY PECTINS
licorice flavor 638
low sugar content 866
sorbitol 1238
see also PECTIN JELLIES

PECTIN JELLIES 589, 652
clouding 648
enrichment 649
equipment 648
manufacture 809-13
training 1063

PELLETS, NONPAREILS 296

PENNSYLVANIA MANUFACTURING CONFECTIONERS' ASSOCIATION 97, 181, 277-8, 353
Lancaster conference 483
Lehigh conference papers 10-11, 27, 99, 157, 160, 210-11, 216, 297, 304, 327, 494, 506, 516
See AWARDS, PMC

PENNY CANDY 332
chocolate bar 650
marshmallow 302, 1313
sugar sticks 580, 614

PENUCHE 88

PEPPERMINT
lozenges 362
patties 266
casting 632

PEROXIDES
fat stability 825, 1279-82
oxidation determination, 1279-82
dairy products 845-6
rancidity, flavor 888-9
see also RANCIDITY

pH COMPACT METER 213

PHOSPHORIC ACID 644

PHYSICAL PROPERTIES
chocolate 940-3, 1148-49, 1153, 1164

PILLOWS, MINT 647

PINEAPPLE
candied 1436
crystallized 1436

PLACQUES, SUGAR 1459

PLASTIC
chocolate centers, truffles 1317
coconut
chewy nougat 1322
hand-rolled creams 1320
truffles 1317
chocolate centers 1317
semi-plastic 1317

PLASTICIZERS
monoglycerides 1165-6

PLUMS, CANDIED 743A, 1436

POLISH
chewing gum 695
China white coating 695
coating for chewing gum 695
Easter eggs 228
eggs, Easter 228
jelly 1324
jelly beans 243
eggs 1324
legal aspects 396
nonpareil seeds 691
pan goods 692-3
soft finishing 692-3

POLYETHYLENE
marshmallows 58
see also PACKAGING, POLYETHYLENE

POPCORN 591, 1263
caramel 1322
caramel-coated, non-sticky 370
nonsticky coating 991

POTASSIUM CARBONATE FOR DARK CHOCOLATE 631

PRALINES 1266
butter pecan 1310
Creole Praline Kitchen, Houston, Texas 336
pecan 581
preservative, mycoban 1310

PREBOTTOMING CHOCOLATE 1191

PRESERVATIVES
antioxidants 481
benzoate for fruits 1323
bisulfite 631
coconut 1313
efficiency 1405
foreign plants, Post-War German 709
fruits, sodium benzoate 1323
mycoban, pralines 1310
in pralines 1310
sodium benzoate 1323
sodium bisulfite 631
see also ANTIOXIDANTS

PRESERVED FRUIT 743A, 1304

PRESSURE
equipment, low 854
on vacuum cooker 256

PRICES
differentials 174
injustices 925
sugar 121

PROCESSING 1028, 1058
automatic, chocolate control 1346
batch vs. continuous 1208, 1210-11
blanching nuts 1363
cacao
conference report 562-3
seeds 1218
taste tests 1113
candying fruit 352
casting 542
chocolate 266, 349, 428-30, 652, 706, 802, 939, 977-8, 980-88, 997, 1048, 1103, 1145, 1147, 1157, 1456

PROCESSING--Continued
chocolate--continued
automatic control 1346
Dutch process 604, 703
liquid 139, 156
liquor 428
new process 429
cocoa 706
beans 939
coconut 823
color, corn sirup 1002
continuous method 755
caramel 136
hard candy 1461
marshmallow 534
mixing vs. batch 1208, 1210-11
starch gums 146, 532-3, 688-9, 1424-5
vacuum cooking 854
control instruments 1096
cooking 542
vacuum control 854
corn sirup, color 1002
costs 971
cranberries, maraschino 1416
Dutch process chocolate 604, 703
efficient heating 981
equipment 1105
flavor 1145
fondant 180, 221, 242
fruit
candying 352
essence recovery 1234
fudge 953
hard candy 1461
heating 981
instruments 1096
licorice 718
liquid chocolate 139
liquid sugar 1017
maraschino cranberries 1416
marketing 1130
Mars Process 1345
nuts 923
blanching 1363
quality control 1161
recovery of fruit essence 1234
Schutter Candy Co. 153
scrap 690
starch
drying 169
starch gums 146
votator tests 688-9
see also STARCH GUMS, continuous process

taste tests cacao 1113
temperature control 1215
votator plant tests 688
vacuum cook, control 854

PROPENYL GUAETHOL 667, 1024

PROPYL GALLATE
rancidity 1134
see also ANTIOXIDANTS

PROTEINS
degradation in milk products 885
enriched candy 1083
in fish 1019
soy 1128
in hard candy 862, 865
U.S.D.A.-NCA research 385, 862

PRUNES, CANDIED 743A

PUDDING CENTERS
graining chocolate 253

PUFFS, SUGAR MINT 583, 661, 628

PULLED CANDY
mints 410
sugar 1459

PUREE, FRUIT MARSHMALLOW 403, 863

PURIFICATION OF HONEY 857

QUALITY CONTROL 298, 1047, 1161, 1225, 1283, 1331
active oxygen method 1178, 1274-75
antioxidants 820, 1118, 1279-82
bloom gelometer 761
chemical additives 1139
chemistry 1338
chocolate
physical properties 1148-49, 1151, 1153
taste tests 1144-45
testing 1152, 1154
viscosity 940-43, 1164
corn sirup 635
electron microscope 408
electroviscosimeter 305
enrobing fats 740, 796-7
equipment 479, 606, 796-7, 1096, 1158, 1255
factory plan 1042, 1047
fat determination 234, 976
enrobing 740
stability 825
flavor 683, 820
food analysis 1216
foreign plants, Dresel report 767-9
gauge for enrobing fats 740
gelatin, specifications 760-1
gelometer, bloom 761
Hart moisture tester 256

QUALITY CONTROL--Continued
ingredients 412
non-standard 631
laboratory 54, 339, 1332-3
lactose 872
Lehigh conference 278
Life Savers Corp. 115
marshmallows 831-2
miscroscope, electron 408
moisture 824
determination 115
Hart tester 256
nutrition 1277
paper chromatography, volatile acids 459
peroxide tests 825
physical properties, chocolate 940-43, 1148-49, 1151, 1153, 1164
pH meter 213
protein spoilage 1019
sales 1413
Sears Roebuck 100
sedimentation test 747
specifications, gelatin 760-1
spoilage, protein 1019
stability
peroxide in fats 825
statistics 828, 1357-58
sugars 438
taste tests
chocolate 1113, 1144-45
perception 1021
temperature 479, 786, 7, 1215
toxicity tests 1139
uniformity of product 400
viscosimeter 305
viscosity, chocolate 940-3, 1164
volatile acids 459

QUARTERMASTER CORPS 622A, 624, 1340, 1426
coatings, cocoa type 732
enriched candy 1083-4
moisture 33
packaging 1284
proteins 1083
rations 192, 206, 236, 251, 624, 732, 790-1, 1008, 1126
research 206
storage 30, 38, 727-8
moisture 33
specifications 622A, 236, 624
stability 728

RADIANT HEAT, BATCH ROLLER 42, 48

RAISINS 25

RANCIDITY 306, 342-3, 1254
active oxygen method 1178, 1274-75

RANCIDITY--Continued
antioxidants 314, 1134, 1279-82, 1427
corn oil and peanuts 235
flavors and peroxides 888-9
hard candy 1313
heat treatment, pecans 1108
oxidation prevention with
corn oil 235
olive oil 1301
packaging 225
peanuts 1217
brittle 16
storage tests 225
pecans, heat treatment 1108
peroxides and flavors 888-9
protein 1019
storage peanuts 225

RASPBERRY
cream centers, inversion 362
flavor 1167

RED CHILLIES
antioxidant for peanut oil 1335

REFINING OF CHOCOLATE
equipment 1390-91, 1432-34

REFRIGERATION
candy 1446, 1450-51
equipment 1401-2
nuts, storage 1448-49, 1452
peanuts 1452
pecans 1448
storage 106, 143, 285, 614, 879,
1029, 1402, 1446, 1448-9, 1452

RESEARCH 2, 99-100, 192, 206, 286,
353, 494, 516, 729, 776-9,
879, 1124-29, 1187-8,
1279-82, 1445-52
additives, chemical 1232
agricultural products 403
analysis with electron
microscope 408
antioxidants 314, 1134, 1279-82
bar goods 970
bloom 211
calcium carbonate 335, 339
casting 232, 236
hard candy 309
casting, calcium carbonate 232, 236
chemical additives 1232
chocolate 1149
bloom 211, 776-9, 1187-8
cocoa 1339
dairy products 340, 385, 389
dental caries and
sugar 130-31, 173, 281

RESEARCH--Continued
Dresel report on foreign plants 767-9
dust explosions 877
electron microscope analysis 408
flavors, chemical tables 1334
foreign plants
Dresel report 767-9
postwar reports 707-14
hard candy 309
honey 255
laboratory functions 339
marshmallows 830-32
model plant 867
nutrition 867
profits 1249
quality control 100, 1338
rancidity 342, 1279-82
refrigeration
peanuts 1452
storage 143, 285, 1445-52
safety, dust 877
Sears, Roebuck and
quality control 100
sorbitol 206, 643, 742
stability 845-6, 1178
storage 306, 879, 1124-9, 1279-82
peanuts 225, 1452
refrigeration 143, 285
sugar and dental caries 281
vapor pressure 852
water vapor pressure of candy 852

RESILIENCY
bloom in marshmallows 830

RESIN BASE FOR CHEWING GUM 886

RETAIL 492, 725, 844, 873, 1372-73,
1441, 1464
Barton's Bonbonniere 928
display 1351
Dutch chocolate shops 265
Easter eggs 499, 520
equipment 1314
formulas 407, 496, 540, 1136-37
fresh candy 1135
Gimbel's candy department 447
Guatemala 1143
"Home Made" candy 258
Ideal Shop 470
Loft's design 450
marketing 568, 1464
praline kitchen, Houston, Texas 336
sanitation 1031
seasonal trade
Christmas 512
Easter 499, 520
fall 505
Hallowe'en 514
spring 519
summer 505, 517

RETAIL--Continued
shop
design 331
service 1341
summer coatings 485

RETURNED GOODS
cereal stabilizer 398

REVERSION OF SOYBEAN OIL 826-7

REVOLVING PAN 317, 731, 1310
see also PAN GOODS

RIBBON CANDY 489

RIPPLES, CHOCOLATE 653

ROASTING
chocolate 721
cocoa beans 256
French roasted almonds 694

ROCK CANDY 489

RODENTS 191, 974

ROLL, FRUIT, HAND 1320

RUBBER MOLDS
quick setting fondant for 1321
removing creams 1311

SAFETY
accidents 476, 746
boilers 1359
dust 140, 185, 337, 753, 1077, 1298
Bureau of Mines report 877
fire code 137
plant 476
sanitation 527
Sweets Co. plans 1411

SALES 108, 133, 523, 549, 744, 751, 783, 785, 875, 915, 1011-12. 1081, 1116A, 1207, 1223 1241, 1342, 1364-65, 1454
bars 543, 858
costs 739, 908
display 1351
Easter eggs 371
freshness 1356
frozen candy 975
labels 409
packaging 881, 908, 1181, 1244, 1408
quality control 413, 1413
sanitation 1289
Seattle sales formula 901
theatres 55, 858
ten-cent candies 858

SALES--Continued
two-cent items 376
vending machine 1256

SALT WATER CANDY
kisses 600
taffy 1303

SALTED NUTS. see BRINE SALTED NUTS

SANDING STARCH GUMS 525, 1213, 1325

SANITATION 544, 821, 1031, 1074, 1220, 1276
aerosol fog 926
barwraps and insects 256
bibliography 907
cleaning
chocolate molds 1362
equipment 458
fondant 287
starch 1384
equipment 458, 907, 926
explosions, dust 185, 337, 833
factory plan 1038, 1044
fondant clean up 287
fumigants 1132, 1214, 1343
ingredients 1214
insects
aerosol fog 926
barwraps 256
control 842
legal aspects 1360-61
plants 375, 465A
rodents 191, 974
safety 527
sales 1289
starch cleaning 1384
warfarin 191
Williamson Candy Co. 898

SCORCHING
dry milk, standards 217

SCRAP 678
chocolate 1304
Kroger process for reclaiming 674
marshmallow 228, 582
peanut 601
reclaiming 675-6
Kroger process 674
sugar for marmalade jellies 579
uses, new 690

SCREENING 648

SEASONAL CANDY
Holiday Candy Book 1222
see also CHRISTMAS, EASTER, HALLOWE'EN, SUMMER CANDY, etc.

SEDIMENTATION TEST
condensed milk 747

SEEDING
chocolate symposium 297
chocolate 1154-55

SEEDS
nonpareil 691
screening 648
sesame 247

SEEPAGE 1190
hand-rolled creams 279

SEPARATION
of fat in chews 234
prevention 234

SESAME SEED
Halvah 247
vitamins 247

SETTING ROOM
conditioning air 643

SHELF LIFE. see STORAGE

SHELLS, CHOCOLATE 735A

SHINING. see POLISH

SHIPPING
costs 1237, 1292
handling 781
liquid chocolate 139, 156, 696A-701, 1189
packaging
corrugated containers 666
waterproof 50

SHORTENING
antioxidant for 1118, 1279-82

SHRINKAGE 484
bon bons, cream dipped centers 1304
kisses 597

SIEVING CHOCOLATE 986

SINKING MARSHMALLOWS 603

SIRUP
coffee, fermentation 1324
crystallization, sugar 571
equipment, pump 230
factory plan, storage 1040
fermentation, coffee 1324
non-crystalline 571
pump 230
separation 234

SIRUP--Continued
sorgo 381

see also CORN SIRUP

SLAB
dressings
USDA-NCA research 385, 389, 864
sweating 595

SLICES. see JELLY SLICES

SODA FOAM
sponge candy 1328

SODIUM BENZOATE
as preservative for fruits 1323
SODIUM BISULFITE
forbidden as preservative 631

SODIUM GLUTAMATE
acceptability 394
FDA policy on 198, 234

SODIUM STEARATE
as emulsifier 912

SOFT FINISH PAN GOODS 691-3

SOFTNESS
cream centers 266
hard candy 648
marshmallow peanuts 602
retention in chocolate centers 351

SOLIDS, NONFAT DRY MILK 340

SORBITOL 422-24, 575, 630
creams 742
emulsifiers 1239
fudge 742
jellies 192
marshmallow 742
nougat 742
pectin candy 1238
research 206, 643, 742
starch, cleaning 1384
storage 134, 423-24, 426-27

SORGO SIRUP 381

SOUR CREAMS, HAND-ROLLED 1304

SOY ALBUMIN 565, 763, 855

SOY FLOUR
in butter balls 1315

SOY (BEAN) OIL
reversion of flavor 826-7

SOY (BEAN) PROTEIN
in hard candies 862, 865
jellies 1128

SPANISH. see BOSTON BAKED SPANISH PEANUTS

SPECIALTIES 1459

SPECIFICATIONS. see STANDARDS; QUARTERMASTER

SPECTROPHOTOMETER 1457

SPECTROPHOTOMETRIC STUDIES, SUGAR 1457

SPICED STRINGS 626

SPICES
natural, antioxidant properties 687
for peanut oil, antioxidant 1335

SPLITTING HAND-DIPPED, HAND-ROLLED CREAMS 88

SPONGE CANDY 1328

SPOTTING
bon bon centers, cream-dipped 1304
crystallized creams 1323

SPRINGTIME CANDIES, RETAILER 519

STABILITY
active oxidative method 1178, 1274-75
antioxidants 314, 1279-82
peanut oil 1335
butter 192, 1279-82
diacetyl 1254
cereal product stabilizer 398
diacetyl in butter 1254
emulsions 912, 1254
fats 1282
peroxide tests 825
nuts 624
olive oil 1301
peanut oil 1335
peroxides 825
Quartermaster tests 728
temperature 728

STABILIZERS
cereal 398
for peanut butter 621
for peanut candy 621, 622A

STANDARDS 1331
chocolate, viscosity 940-43, 1164

STANDARDS--Continued
cocoa 417
colors 154, 1162, 1242, 1466
flavors 685
gelatin 760-62
milk 217
scorched particles in dry 217
Sears, Roebuck 1331-3
uniformity 400
viscosity 940-43, 1164

STARCH
boardless casting 435
calcium carbonate, Bureau of Mines Report 877
casting 254, 307, 663, 877, 1078A, 1228
boardless 435
calcium carbonate 292, 877
condition 493
temperature for marshmallows 245
cleaning 1384
continuous process for jellies, gums 1424
cooking
continuous process 1424
equipment 1425
high temperature 1425
pressure 245
corn 1001
substitute for 589
equipment
cooking 1425
room 644
gums. see STARCH GUMS
jellies. see STARCH GUMS
manioc 1293
marshmallows 1312
modified 654
moisture 256, 645, 1312
pressure cooking 245
process, continuous 1424
screening 648
tapioca 1075
temperature for casting marshmallows 245
wheat 601

STARCH GUMS 414, 577, 945, 954, 992-3, 1094
altitudes, high 1322
blistering 256
continuous method 146, 532-3, 573, 688-9, 1424, 25
corn sirup 1085
corn vs. wheat 601
dry room 245
equipment 245, 573, 648
formulas 959
handling 649

STARCH GUMS--Continued
ingredients 994
process, continuous cooking 532-3, 573, 688-9, 1424-25
sanding 525, 1213, 1325
speed 637
storage 1094
sweating 924, 1326
tenderness 945
votator 573, 688-89

STARCH JELLIES. see STARCH GUMS

STATISTICS 47
almonds, foreign 384
cocoa 566
foreign almonds 384
fats 1098
ingredients 46, 162, 1438
marketing 380, 1439
NCA statement 835-41
oils 1098
period, 1947-50 163
quality control 828, 1357-58
sugar 113, 807
taste tests 1443
western customers 252

STICK CANDY
barber pole 392
penny sugar sticks 580, 614

STICKINESS
algin, plastic type 425
caramel coating, popcorn 370, 591
corn sirup, hard candy 795
glycerides 1165-66
hard candy 327, 795, 1326
corn sirup 795, 999
jelly beans 626
monoglycerides 1165-66
nougat 1306
packaging 1091
paper 600
peanut brittle 596
plastic-type with algin 425
popcorn 991
caramel coating 370, 591
taffy 302

STORAGE 722
acids, volatile, in creams and butter 888
air shipments 738
antioxidants 314, 1127-8, 1279-82
butylated hydroxyanisole 771
flavor control 820
bars 543
coconut cream 30
bon bons 607, 629

STORAGE--Continued
butter, volatile acids in 888
butylated hydroxyanisole 771
caramel, milk products 1267
cereal stabilizer 398
clear candy 588
chocolate 587, 625, 716
conched vs. unconched 598
frozen 614
temperature 587
coconut cream bars 30
creams
butter 615
coconut bars 30
volatile acids 888
dating code 1109
essential oils 1005-6
factory plan 1040-1, 1043
fats, BHA 771
flavor, antioxidant 820
freezing 437, 975
French confections 1429
freshness 1356
fudge, milk products 1267
glycerine 1034
hard candy 291, 588, 623
inversion of sugar 880
milk products
caramel 1267
fudge 1267
protein 885
moisture balance 426
nuts 654
refrigerated 1445, 1447-9, 1452
rolls 30
oils
essential 1005-6
olive, stability 1301
Olive oil
stability 1301
overwrapping 879
packaging 145, 1458
overwrapping 879
printed 1374
Tropics 929
peanuts
refrigerated 1029, 1452
tests 225
peroxides and flavors 889
protein in milk 885
Quartermaster ration 30, 38, 790, 1126
rancidity 1019, 1134
refrigeration 106, 143, 285, 614, 879, 1029, 1401-2, 1445-52
research 143, 225, 285, 306, 879, 1124-29, 1279-82, 1445-52
sales, freshness 1356

STORAGE--Continued
seasonal candy
Christmas 645
fall 515
winter 515
shipment, air 738
sorbitol 134, 423-4, 426-7
stability
cereal 398
olive oil 1301
starch gums 1094
sugar 1040
inversion 880
Tropics, packaging 929
vapor pressure 852
warehouse 1336

STREAKINESS
chocolate 253
coatings 307
mint sticks 641

STRINGS, SPICED 626

STRUCTURE
calcium carbonate precipitation
sugar solutions 770
chocolate 1151, 1188
electron microscope studies 408
micromeritics 745

STUFFING
candy emulsion, hardening 323

SUBSTITUTES
agar agar 589
calcium carbonate 589
chewing gum base 886
chocolate flavor, synthetic 793
sugar 36-37, 91, 381, 654
sweeteners 36-37, 91, 654, 684, 951
vanilla 667, 1009, 1024

SUCARYL. see SWEETENERS

SUGAR 208, 414, 546, 807, 949, 951, 1014-16, 1018, 1107
calcium carbonate 770
chemistry 1141-42
chewing gum, content 653A
cleaning plastic 458
colored, mint wafers 330
control, agreement 1273
corn sirup 196, 414
crystallization 1014, 1309
sirup 571
dental caries. see DENTAL CARIES
designs, inlaid 1459

SUGAR--Continued
diets 39, 79
equipment 114
factory plan, storage 1040
figures 1459
handling 166, 231, 237, 267
heating sucrose solutions 482
icings 595
inlaid designs 1459
inversion 880
ion exchange, purification 817
legal aspects 669
liquid 919, 1017, 1106, 1221, 1406-7
lolly pop 1323
low methoxyl pectin 866
methoxyl pectin, low 866
mint puffs 330, 583, 628, 661
overweight 39
pectins, low methoxyl 866

powdered 595
prices 121, 896
production 1398
pulled 1459
purification, ion exchange 817
rations 861
scrap 579
sirup, noncrystalline 571
spectrophotometric studies 1457
spots, white on wafers 296
statistics 40, 113
sticks 580, 614
storage 880, 1040
substitutes 36-37, 91
sucrose, heat 482
sweeteners 684, 951, 1014, 1140
tests 438
wafers
colored mint 330
white spots 296

SUGAR-COATED ALMONDS 693

SUGAR LOZENGES 635

SUGAR STICKS 614

SUGARING CANDIED FRUITS 392

SUMMER CANDY 507, 812
coatings 421, 431, 431A, 433, 497, 501, 509, 722, 955, 1071
colors 650
heat resistant chocolate 312
jellies 464
retail 517

SUMMER COATINGS. see COATINGS; SUMMER CANDY

SUNFLOWER SEED OIL 235

SWEATING
air conditioning 7, 796
creams, hand-rolled 1324
enrobing, air conditioning 7
equipment, air conditioning 796
hand-rolled creams 1324
jellies 586
pectin jellies 812
slab 595
starch gums 924, 1326
tapioca 1075
vapor pressure 852

SWEETENED CONDENSED MILK. see CONDENSED MILK

SWEETENERS 36, 37, 684, 951
artificial 904
boiling, high 415
chewy candy 415
corn sirup 196, 414
graining 641
hard candy 415
liquid sugar 919
research, USDA and NCA 385
sirup
corn 196, 414
sorgo 381
sorbitol 422-4
sorgo sirup 381
structure 903-4
sucaryl 654
sugar 1014
uses 918

SWEETNESS
chocolate 637
flavor 684
fruit nougat 611
molecular structure 903-4
nougat, fruit 611
structure 903-4

SWEETPOTATOES 1022

SYNTHETICS. see SUBSTITUTES

SYRUP. see SIRUP

TABLETS 1082

TACKINESS, FONDANT 1312

TAFFY
apples 1326
corn products in 546
graining 615

TAFFY--Continued
licorice 228
molasses 1312
salt water, cream of tartar 1303
seasonal, Christmas 645
stickiness 302
vinegar 240
see also KISSES, salt water

TALLOWY FLAVOR
rancidity, peroxides in fats 889

TAPIOCA FOR GEL (NON-SWEATING) 1075

TARTAR. see CREAM OF TARTAR

TASTE TESTS 818-9, 1025, 1441-42
bitterness 682
cacao, quality control 1113
chocolate 1144-45
cocoa 1113
evaluation
of flavor 112, 633, 764-5, 883
of odor 789
flavor 569, 1021
evaluation 633, 764-5
guaethol, propenyl 667
molecular structure 903-4
odor evaluation 77, 789
perception and preference 1021
propenyl guaethol 667
quality control, cacao and cocoa 1113
statistics 1443
sweetness 903-4
vanilla extender 667
variations 270

TAXES 554-6
developments 345
food 89
retail 117

TEETH. see DENTAL CARIES

TEMPER 980, 982, 985
chocolate 88, 652, 982, 985, 1149, 1154, 1156, 1188, 1430-31
coatings 1199
cooling 1201-2
methods 553, 779, 1160
symposium 297, 1146
equipment 1149
research 1149

TEMPERATURE 644
caramels 233-4
casting
marshmallows 234
starch 234

TEMPERATURE--Continued
chocolate
high 734
storage 587
control 786-7, 1215, 1221
electronic 786-7
equipment 786-7, 804, 1164, 1215
creams 233
fudge 233
hard candy 617
high, chocolate 734
low
caramels 233
creams 233
fudge 233
marshmallows 245, 1097
stability 38, 728
starch, casting 245
storage 728
chocolate 587
see also EQUIPMENT, temperature control

TENDERNESS
starch gums 945

TEST METHODS. see QUALITY CONTROL, AND TASTE TESTS

TEXTURE
bloom gelometer 761
chocolate 980
monoglycerides 1165-66

THIN MINTS
graining 493, 607
chocolate 1315

TOASTED ALMOND
milk cuts 326

TOBACCO
off flavor in fudge 600
NATD 758, 1235

TOFFEE
British type 587
butter crunch 1311
fruit 626

TOPPINGS
ice cream 659, 878
marshmallow 1307

TORRONE FORMULA 659, 743A
see also NOUGATINE

TOUGHNESS
coconut 1324
molasses kisses 1325

TOXICITY OF CHEMICAL ADDITIVES 1139

TOYS
candy 228, 262, 619
chocolate man 1184
clear 572
hard candy 580, 1326

TRADE MARKS 480, 1089, 1179, 1182-83, 1212
see also BRAND NAMES

TRAINING 362
candy industry course, chocolate coating 320
candy technology 188
chocolate coatings 320
foreign technologists 766
foreman training 884
Hershey Industries School 187
ingredients 311
King 949-50, 958-66, 968-73
Leighton 1054-70
NATD on storage 758
NEMCA on ingredients 300, 311

TRANSLUCENT ICING, WATER 955

TRANSPARENT LOLLYPOPS 307

TRIMMINGS. see SCRAP

TROPICS
chocolate 642
hard candy 228
nougat 1313
packaging 929

TRUFFLES 368, 1317
bittersweet filbert 1317
cast chocolate 1315
chocolate
cast 1315
milk 1317
filbert 967
bittersweet 1317
plastic 1317

TUNNELS 849-50, 1286, 1337

TURKISH PASTE 656

TURPENIZATION AND GLAZE 647

TURTLES, CARAMEL IN 608

UNIFORMITY OF PRODUCT 400

U. S. BUR. OF MINES
calcium carbonate explosions 877

VACUUM
butterscotch 245
chocolate shells 735A
cooking 234, 256, 735, 854
hard candy 584A
dried fruits 628
fruits 628
hard candy 642
pressure 256
shells 735A

VANILLA 1024
artificial 667, 1009, 1024
guaethol, propenyl 667
Mexican 261
propenyl guaethol 667
real 1009
report 1463
substitutes 667, 1009, 1024

VANITROPE 667, 1024

VAPOR PRESSURE OF CANDY, WATER 852

VASES, SUGAR 1459

VEGETABLE
albumin 855-6
see also WHIPPING AGENTS, FATS, hard butters, OLIVE OIL, PEANUT OIL, etc.

VINEGAR TAFFY 240

VISCOSIMETER 305

VISCOSITY
chocolate 940-3, 1164
milk products 1171
viscosimeter 305

VITAMINS
composition of foods 1414
fortification of candy 1072, 1083-84
sesame seed 247
vitaminization procedure 649, 651
walnut analysis 914

WAFERS
colored, sugar mint 330

WAFERS--Continued
cream 1322
fondant 1322
mint 340
sugar, white spots 296

WALNUTS
analysis 914
black 784
creamed 525-6
crystallized 525-6
pasteurization 784

WARFARIN 191

WATER ICING, TRANSLUCENT 955

WAX
carnauba 1324
polish for jelly beans 1324
white beeswax 1324

WEIGHTS 990
equipment 1122, 1290
quality control 1357

WESTERN CANDY CONFERENCE ASSOCIATION 118, 167, 290, 293

WHEAT STARCH VS. CORN STARCH IN GUMS 601

WHEY
caramel 403
research 206

WHIPPING AGENTS 664-5, 855-6
egg albumen 966
egg white specifications 654
modified albumin 391
vegetable albumin 855-6

WHITENER FOR COATINGS 635

YEAST
bakers' 1206
brewers' 192, 373, 616, 645
in butter mints 616
candy 192, 645
primary 645
research, USDA and NCA 385

☆ U. S. GOVERNMENT PRINTING OFFICE : 1956 O—374807